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bread

48 Top-Rated **Bread Recipes**

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Sweet and Savory **Babkas, Boules, Banana Bread,** and More

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CHEDDAR JALAPEÑO SOURDOUGH BOULE
p. 102

Test Kitchen Secrets: Proofing, Shaping and Scoring Techniques

table of contents

9 QUICK BREADS

From crave-worthy banana bread to sweet muffins to streusel-topped scones, this chapter is packed with simple yet decadent recipes that come together in a flash

43 YEAST BREADS

45 SWEET YEAST BREADS

From blueberry mascarpone babka to cinnamon rolls drizzled in icing, these bright and flavorful yeasted breads venture to the sweeter side of artisan bread-baking

69 SAVORY YEAST BREADS

Whether you're looking to take on classics like bagels and brioche or revamp your breadbasket with game-changing dinner rolls, these recipes explore the savory side of bread-baking

95 SOURDOUGH

There's a reason bakers have been turning to sourdough for centuries. We've got everything you need to master this timeless style of bread—from the classic boule to a sourdough take on focaccia and even a shortcut recipe when you're low on time.

103 KNOW YOUR DOUGH

From your day-by-day guide to beginning a starter to shaping and scoring your dough, we coach you every step of the way with the insightful tips and step-by-step techniques straight from our test kitchen professionals

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Five ways with brioche

Fruity, nutty or chocolatey, decked out with a luxurious filling, frosting or sticky caramel, you can make a beautiful brioche for any occasion. We've rounded up our favorite brioche tips that are sure to leave your guests impressed.

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Flavor infusion

Adding a teaspoon of vanilla bean paste into the brioche dough is a great way to infuse flavor. It adds a smoky, sophisticated, vanilla bean speckle sure to complement any filling.

Miniature chocolate morsels

Mini brioche buns made in muffin tins are perfect for single-serve desserts - simply roll out brioche rounds, add a heaped teaspoon of chocolate ganache to the center and close.

Sticky brioche dough

Sometimes the best brioche recipes call for the least amount of flour to be used. Trust the messy process and enjoy the soft, fluffy result.

Vanilla bread sticks

Take any leftover pieces of brioche dough, brush with egg wash and sprinkle with vanilla sugar to add sparkle and flavor. Bake until golden brown for a sweet, buttery treat. For the ultimate indulgence, dip in warm caramel.

Final flourish

Use any leftover brioche and turn it into a bread and butter pudding. Serve with a big scoop of creamy homemade vanilla bean ice cream for a comforting after dinner treat.

Find the recipe for these Cloudy Kitchen Vanilla Bean Custard Sweet Rolls with Vanilla Sugar at heilalavanilla.com

EXPERTLY TESTED RECIPES FEATURING PREMIUM INGREDIENTS

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TEST KITCHEN

All recipes in each issue pass through the hands of the *Bake from Scratch* test kitchen. Each is flavorful and distinctive and developed with your unique tastes in mind.

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HEILALA VANILLA

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RED STAR

OVER THE LAST SEVERAL MONTHS, WE'VE CERTAINLY SEEN ONE GREAT THING COME FROM SOCIAL DISTANCING AND STAYING HOME: A BREAD-BAKING RENAISSANCE.

Bakers have come together to navigate yeast and flour shortages, sharing ingredients, recipes, and sourdough starters with loved ones and strangers alike. People who have never found themselves handling dough are now kneading and proofing with the best of them while seasoned bakers have expanded into new territory, from babka to brioche. Best of all, a whole generation of children is becoming familiar with the scent of freshly baked bread wafting from the kitchen. If you're one of the many who have upped their bread game over the last several months, this bread issue is the perfect opportunity to continue the challenge.

This issue runs the gamut of bread-baking, with more than 100 pages of bread inspiration, stunning photography, and unbeatable recipes. First up, we usher in quick breads, a mix-and-bake treasure for every baker. It's a "no yeast, no problem" solution for days when you're looking for a baking session on demand. From the sensationally savory, like our Gruyère Prosciutto Scones, to the delightfully sweet, like our Caramelized Banana Bread, each of your cravings will be met with a corresponding recipe. Then we're diving deep into yeasted dough. In our sweet chapter, you can find international favorites like babka, conchas, and chelsea buns. Within the savory chapter, take on classics like Dutch oven bread and bagels, or give something wholly new a try, like our twisted French Onion Bread. Finally, finish strong with our sourdough chapter, a crash course on the miracle of just what flour, water, and a bit of patience can bring you in the world of bread-baking. At the very end, you can brush up on basic techniques, from proofing to shaping, for foolproof success.

Baking bread is a centuries-old craft that has given unique comfort to bakers across the globe in these modern times. Keep the comfort going with this special collection of tried-and-true recipes.

Happy baking!

Brian

Brian Hart Hoffman
Editor-in-Chief

Visit *bakefromscratch.com* and follow us for daily baking inspiration.

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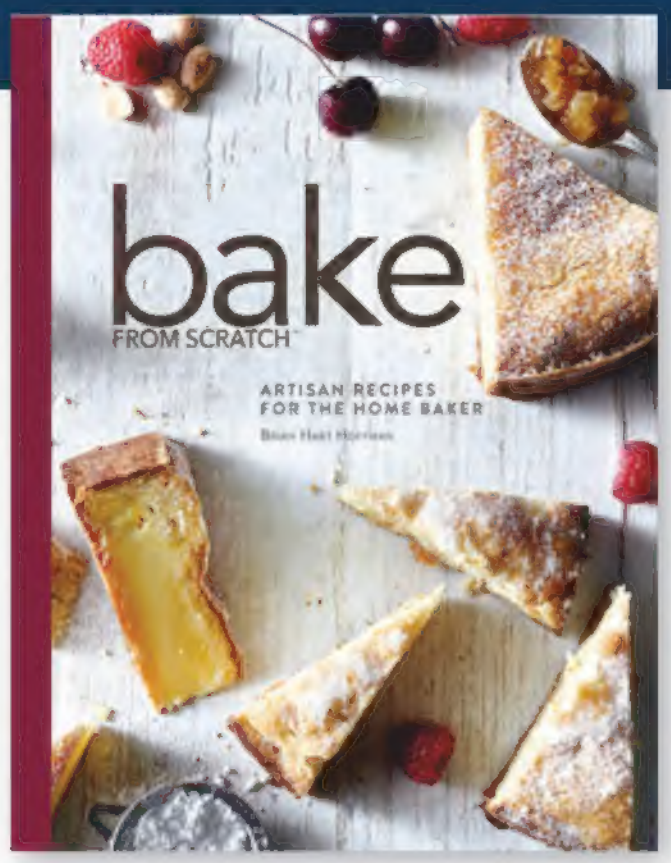
BETTER TOGETHER!



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with volume 1, 2, and 3 and the recently released volume 4.

Visit *bakefromscratch.com/books* to order each edition or **SAVE BIG** for a limited time only when you buy the complete collection.

Follow along through our yearlong collection of brilliant bakes from your go-to artisan baking guide. The genius of this collection is that each recipe shines in a different way while sharing something new with every reader. From fresh ways to use unconventional ingredients to embracing favorite recipes from across the globe, these recipes represent all the wisdom of the bakers who came before us as well as the kitchen-tested techniques that will transform your baking for years to come.

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QUICK BREADS

NO YEAST? NO PROBLEM. FROM SIMPLE STIR-TOGETHER LOAVES TO OUR BEST SCONES AND MUFFINS, THESE RECIPES ARE THE NO-FUSS CHAMPIONS OF BREAD-BAKING.

STONE FRUIT YOGURT BREAD

Makes 2 (8x4-inch) loaves

Yogurt adds moisture and a little tangy flavor to each bite of these loaves filled with your favorite stone fruit.

- **2 cups (400 grams) granulated sugar**
- **1½ cups (360 grams) Greek yogurt, room temperature**
- **1 cup (224 grams) vegetable oil**
- **4 large eggs (200 grams), room temperature**
- **2 tablespoons (6 grams) lemon zest**
- **3 tablespoons (45 grams) fresh lemon juice**
- **1½ teaspoons (6 grams) vanilla extract**
- **3 cups (375 grams) all-purpose flour**
- **4 teaspoons (20 grams) baking powder**
- **1½ teaspoons (4.5 grams) kosher salt**
- **1 cup (225 grams) chopped peeled fresh stone fruit, such as peaches or nectarines**
- **1 cup (170 grams) white chocolate chips**

White Chocolate Ganache (recipe follows)

1. Preheat oven to 325°F (170°C). Butter 2 (8x4-inch) loaf pans. Line pans with parchment paper, letting excess extend over sides of pan.

2. In a large bowl, beat sugar, yogurt, oil, eggs, lemon zest and juice, and vanilla with a mixer at medium speed until well combined. Add flour, baking powder, and salt, stirring just until dry ingredients are moistened. Fold in stone fruit and white chocolate chips. Divide batter between prepared pans.

3. Bake for 30 minutes. Loosely cover with foil, and bake until a wooden pick inserted in center comes out clean, 45 to 50 minutes more. Let cool in pans for 10 minutes. Using excess parchment as handles, remove from pan. Let cool completely on a wire rack. Pour White Chocolate Ganache over cooled loaves.

White Chocolate Ganache

Makes 1 cup

- **½ cup (120 grams) heavy whipping cream**
- **⅔ cup (113 grams) chopped white chocolate chips**
- **1 teaspoon (1 gram) lemon zest**
- **2 teaspoons (10 grams) fresh lemon juice**
- **1 tablespoon (14 grams) unsalted butter, softened**

1. In a medium microwave-safe bowl, heat cream on medium-high in 15-second intervals, stirring between each, until steaming. Add white chocolate chips and lemon zest and juice, whisking until white chocolate is melted and mixture is smooth. Add butter, and whisk until melted and combined. Use immediately.

CHEDDAR-PECAN LOAF

Makes 1 (8½x4½-inch) loaf

Packed with Cheddar cheese, flavored with dill, and made all the more tender from buttermilk in the batter, this loaf is delicious served warm from the oven and slathered in butter.

- **2½ cups (313 grams) all-purpose flour**
- **3 tablespoons (36 grams) granulated sugar**
- **1½ teaspoons (7.5 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (2 grams) garlic powder**
- **¼ teaspoon (1.25 grams) baking soda**
- **1⅓ cups (320 grams) whole buttermilk, room temperature**
- **¼ cup (56 grams) canola oil**
- **1 large egg (50 grams), room temperature**
- **1 cup (113 grams) roughly chopped toasted pecans***
- **⅔ cup (75 grams) plus 3 tablespoons (22 grams) firmly packed shredded extra-sharp Cheddar cheese, divided**
- **½ cup (56 grams) finely chopped green onion**
- **¼ cup (10 grams) lightly packed finely chopped fresh dill**
- **¼ cup (28 grams) roughly chopped raw pecans***
- **Softened butter, to serve**

1. Preheat oven to 350°F (180°C). Spray an 8½x4½-inch loaf pan with baking spray with flour; line pan with parchment paper, letting excess extend over sides of pan.

2. In a large bowl, whisk together flour, sugar, baking powder, salt, garlic powder, and baking soda.

3. In a medium bowl, whisk together buttermilk, oil, and egg. Add buttermilk mixture to flour mixture; stir until well combined. (Batter will be very thick.) Fold in toasted pecans, ⅔ cup (75 grams) cheese, green onion, and dill until well combined. Spoon batter into prepared pan; using a small offset spatula, smooth into an even layer. Sprinkle top with raw pecans and remaining 3 tablespoons (22 grams) cheese.

4. Bake until a wooden pick inserted in center comes out clean and an instant-read thermometer inserted in center registers 200°F (93°C), 1 hour to 1 hour and 5 minutes. Let cool in pan for 5 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Serve with butter.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

STRAWBERRY-PECAN SCONES

Makes 8 scones

Capture the essence of the season with these tender strawberry- and pecan-studded scones. Topped with a velvety vanilla glaze, these scones are next-level delicious.

- **2 cups (250 grams) all-purpose flour**
- **⅓ cup (73 grams) firmly packed light brown sugar**
- **2 teaspoons (10 grams) baking powder**
- **1 teaspoon (3 grams) kosher salt**
- **¼ teaspoon ground cinnamon**
- **¼ cup (57 grams) cold unsalted butter, cubed**
- **¾ cup (180 grams) cold heavy whipping cream**
- **1 teaspoon (6 grams) vanilla bean paste**
- **¼ teaspoon (1 gram) tightly packed orange zest**
- **½ cup (85 grams) ½-inch-chopped fresh strawberries, patted dry**
- **½ cup (57 grams) chopped toasted pecans***
- **2 tablespoons (14 grams) chopped raw pecans***
- **1 large egg (50 grams), lightly beaten**
- **Sparkling sugar, for sprinkling**
- **Vanilla Bean Glaze (recipe follows)**

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, baking powder, salt, and cinnamon, breaking up any clumps by hand if needed. Using a pastry blender or 2 forks, cut in cold butter until mixture resembles coarse crumbs.
3. In a small bowl, stir together cold cream, vanilla bean paste, and orange zest. Gradually add cream mixture to flour mixture, stirring with a fork until dry ingredients are moistened. Gently stir in strawberries and toasted pecans. (It's OK if dough is crumbly or shaggy in parts.)
4. Turn out dough onto a very lightly floured surface; knead gently 4 to 6 times to bring dough together. Roll or pat dough into a 7-inch circle (1-inch thickness), lightly flouring surface as needed to prevent sticking. Using a bench scraper or a thin-bladed knife, cut dough circle into 8 wedges; gently press raw pecans into tops of scones. Place scones at least 2 inches apart on prepared pan. Freeze for 15 minutes.
5. Brush tops of scones with egg wash, and sprinkle with sparkling sugar.
6. Bake until golden brown and a wooden pick inserted in center comes out clean, 20 to 22 minutes. Let cool to room temperature.
7. Spoon Vanilla Bean Glaze into a small pastry bag; cut a ¼-inch opening in tip. Drizzle onto cooled scones.

**We used Sunnyland Farms Raw Georgia Pecan Halves.*

Vanilla Bean Glaze

Makes about ⅓ cup

- **⅔ cup (80 grams) confectioners' sugar**
- **2½ tablespoons (37.5 grams) heavy whipping cream**
- **½ teaspoon (3 grams) vanilla bean paste**
- **¼ teaspoon kosher salt**

1. In a small bowl, stir together all ingredients until smooth. Use immediately.

PEANUT BUTTER AND JELLY MUFFINS

Makes 12 muffins or 5 to 6 jumbo muffins

Recipe by Shiran Dickman

Inspired by your favorite childhood treat, these muffins are incredibly fluffy (thanks to the peanut butter), but the oozy jam surprise at the muffin's center is the real game changer. We used strawberry, but you can use any flavor jam you like.

1½ cups (188 grams) all-purpose flour, sifted
2 teaspoons (10 grams) baking powder
½ teaspoon (3 grams) fine sea salt
¾ cup (150 grams) granulated sugar
⅔ cup (170 grams) creamy peanut butter
½ cup (120 grams) whole milk
2 large eggs (100 grams)
¼ cup (56 grams) canola or vegetable oil
1 teaspoon (4 grams) vanilla extract
½ cup (160 grams) strawberry jam

1. Preheat oven to 375°F (190°C). Spray 12 muffin cups or 6 jumbo muffin cups with cooking spray, or line cups with paper liners.
2. In the bowl of a stand mixer fitted with the whisk attachment, stir together flour, baking powder, and sea salt by hand. Add sugar, peanut butter, milk, eggs, oil, and vanilla, and beat at medium-low speed just until combined.
3. Fill prepared muffin cups halfway full with batter. Using the back of a teaspoon, make a small well in center of each cup; spoon 1 to 2 teaspoons jam into each well. Divide remaining batter among muffin cups, filling about three-fourths full.
4. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes for regular muffins or 22 to 27 minutes for jumbo muffins. Let cool in pans for 5 minutes. Remove from pans, and let cool completely on wire racks. Muffins are best the same day they are made, but they can be stored in an airtight container at room temperature or in refrigerator for up to 3 days.

Note: *This recipe was developed with a standard muffin pan with a capacity of ⅓ cup (80 to 100 milliliters) and a jumbo muffin pan with a capacity of ¾ cup (160 to 180 milliliters).*

Photo by Shiran Dickman

HAZELNUT-BANANA SOUR CREAM MUFFINS

Makes 12 muffins

With a toasty Hazelnut Streusel topping and the tender crumb of banana bread, these muffins are a welcome treat for any morning.

- ½ cup (113 grams) unsalted butter, melted
- 1 cup (200 grams) granulated sugar
- ¾ cup (150 grams) mashed ripe banana (about 2 medium bananas)
- 1 large egg (50 grams)
- 2 teaspoons (8 grams) vanilla extract
- 1⅔ cups (208 grams) all-purpose flour
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- ½ cup (120 grams) sour cream
- ¼ cup (60 grams) whole milk
- ¾ cup (85 grams) chopped raw hazelnuts
- Hazelnut Streusel (recipe follows)

1. Preheat oven to 375°F (190°C). Spray a 12-cup muffin pan with baking spray with flour.
2. In a large bowl, place melted butter. Whisk in sugar, banana, egg, and vanilla until combined.
3. In a medium bowl, whisk together flour, baking powder, cinnamon, salt, and baking soda. Whisk flour mixture into butter mixture. Add sour cream and milk, whisking just until combined. Fold in hazelnuts. Divide batter among prepared muffin cups. Sprinkle with Hazelnut Streusel.
4. Bake until a wooden pick inserted in center comes out clean, 15 to 20 minutes. Let cool in pan for 10 minutes. Remove from pan, and serve warm or at room temperature.

Hazelnut Streusel

Makes about 1 cup

- ⅓ cup (42 grams) all-purpose flour
- ¼ cup (50 grams) granulated sugar
- ½ teaspoon (1 gram) ground cinnamon
- ¼ teaspoon kosher salt
- ½ cup (57 grams) chopped raw hazelnuts
- 2 tablespoons (28 grams) unsalted butter, melted

1. In a medium bowl, stir together flour, sugar, cinnamon, and salt. Stir in hazelnuts. Add melted butter, stirring until mixture is crumbly. Crumble with your fingertips until desired consistency is reached.

HUMMINGBIRD LOAF

Makes 1 (9x5-inch) loaf

This may be the most vivacious loaf bread you've ever tasted. Little bits of dried apricot deliver intermittent bursts of sweet-tart flavor, and an ample pour of spiced rum turns up the va-va-voom. The pecan- and oat-packed streusel topping and the rich cream cheese mixed in with the batter ensure the perfect dose of tender crumble and crunch in every bite.

- 1 cup (240 grams) spiced rum
- ½ cup (64 grams) diced dried pineapple pieces
- ½ cup (64 grams) diced dried apricots
- 4 ounces (113 grams) cream cheese, softened
- ⅓ cup (76 grams) unsalted butter, softened
- 1 cup (200 grams) granulated sugar
- 1 large egg (50 grams), room temperature
- ½ teaspoon (2 grams) vanilla extract
- 1½ cups (188 grams) all-purpose flour
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2.5 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- ¼ teaspoon ground nutmeg
- ¾ cup (171 grams) mashed ripe banana
- ½ cup (57 grams) chopped pecans
- Pecan-Oat Streusel (recipe follows)
- Vanilla Glaze (recipe follows)

1. In a small saucepan, bring rum, pineapple, and apricots to a boil over medium heat. Reduce heat to low, and simmer until fruit is plump and liquid has evaporated, about 20 minutes. Remove from heat, and let cool completely.
2. Preheat oven to 350°F (180°C). Butter and flour a 9x5-inch loaf pan. Line pan with parchment paper, letting excess extend over sides of pan.
3. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy. Add sugar, and beat until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add egg, beating well. Beat in vanilla.
4. In a medium bowl, whisk together flour, cinnamon, salt, baking powder, baking soda, and nutmeg. With mixer on low speed, gradually add flour mixture to cream cheese mixture, beating until combined. Fold in rehydrated fruit, banana, and pecans. Spoon batter into prepared pan. Top with Pecan-Oat Streusel.
5. Bake until golden brown and a wooden pick inserted in center comes out clean, 1 hour to 1 hour and 10 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack. Drizzle Vanilla Glaze onto cooled loaf. Store in an airtight container at room temperature for up to 4 days.

Pecan-Oat Streusel

Makes about ½ cup

- ¼ cup (28 grams) chopped pecans
- ¼ cup (20 grams) old-fashioned oats
- ¼ cup (55 grams) firmly packed light brown sugar
- ¼ cup (31 grams) all-purpose flour
- ¼ teaspoon kosher salt
- ¼ teaspoon ground nutmeg
- 3 tablespoons (42 grams) unsalted butter, cubed

1. In a small bowl, whisk together pecans, oats, brown sugar, flour, salt, and nutmeg. Using a pastry blender or 2 forks, cut in butter until pea-size crumbs remain. Squeeze mixture into small and large clumps. Refrigerate in an airtight container for up to 3 days.

Vanilla Glaze

Makes about ½ cup

- 2 cups (240 grams) confectioners' sugar
- 3 tablespoons (45 grams) whole milk, room temperature
- 1 teaspoon (4 grams) vanilla extract
- ¼ teaspoon kosher salt

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

Photo by Stephen DeVries

CARROT CAKE SCONES

Makes 8 scones

These tender scones were inspired by classic carrot cake. Though we traded the traditional cream cheese frosting for honeyed Crème Fraîche Icing, we kept the base faithful to the original with a veggie-rich, well-spiced batter and plenty of chopped walnuts to add crunch.

- **3 cups (375 grams) all-purpose flour**
- **½ cup (100 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **1 teaspoon (2 grams) ground cinnamon**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (1 gram) ground ginger**
- **¼ teaspoon ground cloves**
- **¾ cup (170 grams) cold unsalted butter, grated**
- **1 cup (99 grams) grated carrot**
- **⅓ cup (43 grams) golden raisins**
- **⅓ cup (38 grams) chopped walnuts**
- **¾ cup (180 grams) whole milk**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (15 grams) heavy whipping cream**
- **Crème Fraîche Icing (recipe follows)**
- **Garnish: chopped walnuts**

1. Preheat oven to 400°F (200°C.) Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, cinnamon, salt, ginger, and cloves. Add cold butter, tossing to coat. Cover and freeze for 15 minutes. Stir in carrot, raisins, and walnuts.
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until dry ingredients are moistened. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Shape dough into an 8-inch circle. Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan.
4. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones.
5. Bake until golden brown, 12 to 19 minutes. Let cool completely. Spoon Crème Fraîche Icing onto cooled scones. Garnish with walnuts, if desired.

Crème Fraîche Icing

Makes about 2 cups

- **2½ cups (300 grams) confectioners' sugar**
- **½ cup (120 grams) crème fraîche, softened**
- **1 tablespoon (21 grams) honey**

1. In a medium bowl, stir together all ingredients until smooth and spreadable. Use immediately.

BLACK COCOA BANANA BREAD

Makes 1 (8½x4½-inch) loaf

Unlike regular cocoa, black cocoa is void of any acidity, so it's able to deliver a deep cocoa punch without overpowering the banana flavor. This indulgent loaf is brimming with chocolate chips and smooth chunks of mashed banana.

- ⅓ cup plus 2 teaspoons (86 grams) unsalted butter, softened
- ¾ cup plus 3 tablespoons (207 grams) firmly packed dark brown sugar
- 2 large eggs (100 grams)
- 1⅓ cups (167 grams) all-purpose flour
- ¼ cup plus 2 tablespoons (31 grams) black cocoa powder*
- 1 teaspoon (3 grams) kosher salt
- ¾ teaspoon (3.75 grams) baking powder
- ¼ teaspoon (1.25 grams) baking soda
- 1½ cups (341 grams) mashed ripe banana (about 3 medium bananas)
- ⅓ cup plus 1 tablespoon (95 grams) sour cream
- 1½ teaspoons (6 grams) vanilla extract
- ½ cup (85 grams) 60% cacao bittersweet chocolate chips
- 3 tablespoons (36 grams) turbinado sugar

1. Preheat oven to 325°F (170°C). Lightly spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In the bowl of a stand mixer fitted with the paddle attachment, beat butter and brown sugar at medium speed until fluffy, 3 to 4 minutes, stopping to scrape sides of bowl. Add eggs, one at a time, beating well after each addition.
3. In a medium bowl, whisk together flour, black cocoa, salt, baking powder, and baking soda. In a small bowl, whisk together banana, sour cream, and vanilla. With mixer on low speed, add banana mixture to butter mixture, beating until combined. Gradually add flour mixture, beating just until combined. Fold in chocolate chips. Spoon batter into prepared pan, smoothing top with an offset spatula. Sprinkle with turbinado sugar.
4. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 10 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

**Black cocoa is available online or in specialty food stores. We used King Arthur Flour Black Cocoa, but any brand will work.*

1/2 cup

CARAMELIZED BANANA BREAD

Makes 1 (8½x4½-inch) loaf

Think of this as a breakfast bread version of bananas Foster. Crowned with golden Caramelized Banana halves and offering a hint of cinnamon flavor, this loaf is all about taking the banana to the nth power of sweetness.

- 1⅔ cups (208 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- 1⅛ cups (255 grams) mashed ripe banana (about 3 medium bananas)
- ¾ cup (165 grams) firmly packed light brown sugar
- ⅓ cup plus 2 teaspoons (86 grams) unsalted butter, melted
- ¼ cup (60 grams) sour cream, room temperature
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ teaspoon (1 gram) ground cinnamon
- Caramelized Banana (recipe follows)

1. Preheat oven to 325°F (170°C). Lightly spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, salt, baking soda, and baking powder.
3. In a large bowl, whisk together banana, brown sugar, melted butter, sour cream, eggs, vanilla, and cinnamon. Fold in flour mixture just until combined. Spoon batter into prepared pan. Place Caramelized Banana halves, cut side up, on top of batter.
4. Bake until a wooden pick inserted in center comes out clean, about 50 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Caramelized Banana

Makes 2 halves

- 1 tablespoon (14 grams) unsalted butter
- 2 tablespoons (28 grams) firmly packed light brown sugar
- 1 medium banana (124 grams), halved lengthwise

1. In a small skillet, melt butter over medium-low heat.
2. Gently press brown sugar onto each cut side of banana. Place banana halves, cut side down, in skillet; cook until banana halves are golden brown and caramelized, 4 to 5 minutes. Gently turn, and cook for 2 minutes. Remove from heat; set aside until ready to use.

NUTELLA BANANA BREAD

Makes 1 (8½x4½-inch) loaf

Yes, Nutella makes everything better—but the true star of this nutty quick bread is the streusel.

- 1⅔ cups (208 grams) all-purpose flour
- ½ teaspoon (1.5 grams) kosher salt
- ½ teaspoon (2.5 grams) baking soda
- ¼ teaspoon (1.25 grams) baking powder
- 1⅛ cups (255 grams) mashed ripe banana (about 3 medium bananas)
- ¾ cup (150 grams) granulated sugar
- ⅓ cup plus 2 teaspoons (85 grams) canola oil
- ¼ cup (60 grams) whole milk, room temperature
- 2 large eggs (100 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ cup (128 grams) Nutella
- Chocolate Hazelnut Streusel (recipe follows)

1. Preheat oven to 325°F (170°C). Lightly spray an 8½x4½-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
2. In a medium bowl, whisk together flour, salt, baking soda, and baking powder.
3. In a large bowl, whisk together banana, sugar, oil, milk, eggs, and vanilla. Fold in flour mixture just until combined.
4. In a small microwave-safe bowl, heat Nutella on high in 15-second intervals, stirring between each (about 30 seconds total). Spoon half of batter into prepared pan; spoon half of warm Nutella over batter. Top with remaining batter and remaining Nutella; swirl together with a knife. Top with Chocolate Hazelnut Streusel.
5. Bake until a wooden pick inserted in center comes out clean, about 1 hour and 25 minutes. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Chocolate Hazelnut Streusel

Makes about 2 cups

- ½ cup (63 grams) all-purpose flour
- 3 tablespoons (42 grams) firmly packed light brown sugar
- 1½ tablespoons (7.5 grams) Dutch process cocoa powder
- 1 teaspoon (2 grams) ground cinnamon
- ½ teaspoon (1.5 grams) kosher salt
- ¼ cup (57 grams) cold unsalted butter, cubed
- ⅓ cup (38 grams) chopped hazelnuts
- ⅓ cup (57 grams) chopped 60% cacao bittersweet chocolate chips

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, brown sugar, cocoa, cinnamon, and salt. With mixer on low speed, add cold butter, beating until mixture is crumbly. Stir in hazelnuts and chocolate chips. Refrigerate until ready to use.

CINNAMON JAM LOAF

Makes 1 (8½x4½-inch) loaf

Filled with sweet, jammy swirls and topped with a nutty streusel, this quick bread makes for a hearty breakfast or tasty dessert. Substitute the jam with whatever fruit preserves or spreads you have at home. If you're out of cinnamon, use nutmeg, allspice, or cardamom to spice things up instead.

- **1 cup (220 grams) firmly packed light brown sugar**
- **¾ cup (180 grams) sour cream*, room temperature**
- **2 large eggs (100 grams), room temperature**
- **¼ cup plus 2 tablespoons (85 grams) unsalted butter, melted**
- **1½ teaspoons (6 grams) vanilla extract**
- **2 cups (250 grams) all-purpose flour**
- **1½ teaspoons (3 grams) ground cinnamon**
- **½ teaspoon (2.5 grams) baking powder**
- **½ teaspoon (1.5 grams) kosher salt**
- **¼ teaspoon (1.25 grams) baking soda**
- **½ cup (160 grams) blueberry jam, divided**
- **Nut Streusel (recipe follow)**
- **Sugar Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Line an 8½x4½-inch loaf pan with parchment paper, letting excess extend over sides of pan.
2. In a large bowl, whisk together brown sugar, sour cream, eggs, melted butter, and vanilla.
3. In a medium bowl, whisk together flour, cinnamon, baking powder, salt, and baking soda. Add flour mixture to sugar mixture, whisking just until combined.
4. Spoon one-third of batter into prepared pan, spreading evenly. Top with ¼ cup (80 grams) jam, leaving a ¼-inch border. (Spread jam gently so it doesn't bleed into bottom layer too much.) Spoon another one-third of batter onto jam, spreading evenly. Top with remaining ¼ cup (80 grams) jam. Spoon remaining batter onto jam, spreading evenly. Top with Nut Streusel.
5. Bake for 30 minutes. Cover with foil, and bake until a wooden pick inserted in center comes out clean, about 45 minutes more. Let cool in pan for 10 minutes. Remove from pan, and let cool completely on a wire rack. Drizzle with Sugar Glaze.

**We used sour cream, but you can also use the same amount of buttermilk, crème fraîche, or yogurt.*

Nut Streusel

Makes about 1½ cups

- **½ cup (57 grams) chopped sliced almonds***
- **¼ cup plus 2 tablespoons (47 grams) all-purpose flour**
- **2 tablespoons (24 grams) granulated sugar**
- **2 tablespoons (28 grams) firmly packed light brown sugar**
- **½ teaspoon (1 gram) ground cinnamon**
- **¼ teaspoon kosher salt**
- **¼ cup (57 grams) unsalted butter, cubed**

1. In a small bowl, stir together almonds, flour, sugars, cinnamon, and salt. Using your fingertips, cut in butter until pea-size crumbs remain. Squeeze mixture into small and large clumps. Refrigerate until ready to use.

**Use the same measurement of whichever kind of nut you prefer and have on hand.*

Sugar Glaze

Makes ½ cup

- **1 cup plus 1 tablespoon (127 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk**

1. In a small bowl, whisk together confectioners' sugar and milk until smooth. Use immediately.

Note: *If you don't have milk on hand, you can also make this glaze with heavy whipping cream, half-and-half, or even water, although the glaze will not have as much flavor when made with water.*

TRIPLE-VANILLA SCONES WITH CINNAMON SUGAR FILLING

Makes 6 scones

Filled with cinnamon and sprinkled with a fine coat of vanilla bean seed-speckled sugar, these scones shine with warmth and sweetness.

Filling:
- ¼ cup (31 grams) all-purpose flour
- 1½ tablespoons (21 grams) firmly packed light brown sugar
- 1½ tablespoons (18 grams) vanilla sugar*
- 1 teaspoon (2 grams) ground cinnamon
- ⅛ teaspoon kosher salt
- 1½ tablespoons (21 grams) cold unsalted butter, cubed

Dough:
- 2 cups (250 grams) all-purpose flour
- ¼ cup (50 grams) plus 1½ tablespoons (18 grams) vanilla sugar, divided
- 1½ teaspoons (7.5 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- ¼ teaspoon (1.25 grams) baking soda
- ¼ cup plus 1 tablespoon (71 grams) cold unsalted butter, cubed
- 1 cup (240 grams) plus 1 teaspoon (5 grams) cold heavy whipping cream, divided
- 2 teaspoons (8 grams) vanilla extract*
- 1 large egg (50 grams)

Glaze:
- 1 cup (120 grams) confectioners' sugar
- ¼ cup (60 grams) heavy whipping cream
- ⅛ teaspoon vanilla extract
- 1 vanilla bean*, split lengthwise, seeds scraped and reserved

1. For filling: In a small bowl, combine flour, brown sugar, vanilla sugar, cinnamon, and salt. Using your fingertips, cut in cold butter until mixture is crumbly and no lumps remain. Set aside.

2. For dough: In a large bowl, whisk together flour, ¼ cup (50 grams) vanilla sugar, baking powder, salt, and baking soda. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Add 1 cup (240 grams) cold cream and vanilla extract, stirring with a fork just until dry ingredients are moistened.

3. Turn out dough onto a sheet of parchment paper. Divide dough in half (about 311 grams each), and roll each half into a round. Cover with a second sheet of parchment paper, and press each half into a 6½-inch disk. Remove top sheet of parchment. Press filling into center of 1 disk of dough, leaving a ¼-inch border on all sides.

4. In a small bowl, whisk together egg and remaining 1 teaspoon (5 grams) cold cream. Brush egg wash onto ¼-inch border. Top with remaining disk of dough, and press around edges to seal. (Final product should be 6½ inches in diameter and 1 inch high.) Cover and freeze for 30 minutes.

5. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.

6. Using a sharp knife, cut dough into 6 wedges. Place at least 1 inch apart on prepared pan. Brush with egg wash, and top with remaining 1½ tablespoons (18 grams) vanilla sugar.

7. Bake until golden brown, 20 to 25 minutes, covering with foil halfway through baking to prevent excess browning. Let cool on pan for 5 minutes. Remove from pan, and let cool completely on a wire rack.

8. For glaze: In a small bowl, whisk together confectioners' sugar, cream, and vanilla extract until smooth. Add reserved vanilla bean seeds, and whisk until evenly distributed. Drizzle glaze onto cooled scones.

**We used Heilala. If you don't have a vanilla bean on hand, 1 teaspoon (4 grams) vanilla extract can be substituted.*

DATE AND PECAN SCONES

Makes 8 scones

These buttery scones are simple to make (they come together in a flash) and loaded with flavor. The tender, fluffy crumb is studded with pecans and dates, which offer a lovely caramellike sweetness that's amplified by the maple syrup glaze.

- 3 cups (375 grams) all-purpose flour
- ¼ cup (55 grams) firmly packed light brown sugar
- 1 tablespoon plus 1 teaspoon (20 grams) baking powder
- 1 teaspoon (3 grams) kosher salt
- 1 teaspoon (2 grams) ground cinnamon
- ½ cup (113 grams) cold unsalted butter, cubed
- ½ cup (87.5 grams) chopped dates
- ½ cup (57 grams) chopped pecans
- ¾ cup (180 grams) cold heavy whipping cream
- 2 teaspoons (8 grams) vanilla extract
- 1 large egg (50 grams)
- 1 tablespoon (15 grams) water

Maple Glaze (recipe follows)

1. Preheat oven to 375°F (190°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, brown sugar, baking powder, salt, and cinnamon. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Stir in dates and pecans. Add cold cream and vanilla, stirring with a fork just until dry ingredients are moistened.
3. Turn out dough onto a lightly floured surface, and gently knead until it comes together. Press dough into a 7-inch circle, 1 inch thick. Using a sharp knife or bench scraper, cut dough into 8 wedges. Place on prepared pan.
4. In a small bowl, whisk together egg and 1 tablespoon (15 grams) water. Brush dough with egg wash.
5. Bake until golden brown, 24 to 28 minutes. Let cool on pan for 5 minutes. Dip top of scones in Maple Glaze. Let set. Serve warm.

Maple Glaze

Makes about ¾ cup

- 1 cup (120 grams) confectioners' sugar
- ¼ cup (85 grams) maple syrup
- 1½ teaspoons (7.5 grams) whole milk

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

GRUYÈRE PROSCIUTTO SCONES

Makes 8 scones

A sophisticated reboot of the classic ham and cheese coupling, this savory scone pairs nutty Gruyère with the salty punch of prosciutto. Fresh dill introduces a taste of springtime bounty.

- **3 cups (375 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **1 tablespoon (15 grams) baking powder**
- **¾ teaspoon (2.25 grams) kosher salt**
- **½ teaspoon (1 gram) ground black pepper**
- **½ cup (113 grams) cold unsalted butter, grated**
- **½ cup (50 grams) freshly grated Gruyère cheese**
- **¼ pound (115 grams) prosciutto, chopped**
- **2 tablespoons (4 grams) chopped fresh dill**
- **1 cup (240 grams) whole milk**
- **2 large eggs (100 grams), divided**
- **1 tablespoon (15 grams) heavy whipping cream**
- **Sea salt and ground black pepper, for sprinkling (optional)**
- **Softened butter, to serve**

1. Preheat oven to 400°F (200°C). Line a baking sheet with parchment paper.
2. In a large bowl, whisk together flour, sugar, baking powder, kosher salt, and pepper. Add cold butter and cheese, tossing to coat. Cover and freeze for 15 minutes. Stir in prosciutto and dill.
3. In a small bowl, whisk together milk and 1 egg (50 grams). Add milk mixture to flour mixture, stirring and folding just until dry ingredients are moistened. Turn out dough onto a heavily floured surface. Using well-floured hands, knead dough 5 to 10 times, about 1 minute. Shape dough into an 8-inch disk. Using a bench scraper or sharp knife, cut into 8 wedges. Place about 1½ inches apart on prepared pan.
4. In a small bowl, whisk together cream and remaining 1 egg (50 grams). Brush egg wash onto scones. Sprinkle with sea salt and pepper (if using).
5. Bake until golden brown, 12 to 17 minutes. Let cool slightly; serve warm with butter.

BLUEBERRY MUFFIN LOAF

Makes 1 (10-inch) loaf

To all the blueberry muffin fans, this one's for you. This quick bread takes the concept of a jumbo muffin one step further. Tangy yogurt highlights the bright flavor of the blueberries while a shower of turbinado and sparkling sugars creates that shimmering, crunchy topcoat signature to a bakery-style muffin.

- 1½ cups (188 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided
- 1½ cups (187 grams) cake flour
- 1½ teaspoons (4.5 grams) kosher salt
- 1 teaspoon (5 grams) baking powder
- 1 teaspoon (5 grams) baking soda
- ¾ cup (170 grams) unsalted butter, melted
- ½ cup (100 grams) granulated sugar
- ½ cup (110 grams) firmly packed light brown sugar
- ½ cup (170 grams) maple syrup
- 3 large eggs (150 grams), room temperature
- 1 vanilla bean, split lengthwise, seeds scraped and reserved
- 1 tablespoon (3 grams) lemon zest (about 1 lemon)
- ½ cup (120 grams) Greek yogurt*, room temperature
- 1 cup (170 grams) fresh blueberries
- 2 tablespoons (24 grams) turbinado sugar
- 2 tablespoons (24 grams) sparkling sugar

1. Preheat oven to 350°F (180°C). Butter and flour a 10-inch tube pan.
2. In a medium bowl, whisk together 1½ cups (188 grams) all-purpose flour, cake flour, salt, baking powder, and baking soda. Set aside.
3. In a large bowl, whisk together melted butter, granulated sugar, brown sugar, maple syrup, eggs, reserved vanilla bean seeds, and lemon zest. Whisk in yogurt. Add flour mixture, and stir just until dry ingredients are moistened.
4. In a small bowl, toss together blueberries and remaining 1 tablespoon (8 grams) all-purpose flour. Fold blueberries into batter. Spoon batter into prepared pan. Top with turbinado sugar and sparkling sugar.
5. Bake until a wooden pick inserted near center comes out clean, 50 to 55 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Serve warm or at room temperature.

**We used Fage Total 5% Greek Yogurt.*

BUTTERMILK BISCUITS

Makes 12 biscuits

Rich, buttery, and flaky, these are an ode to the perfect Southern biscuit.

3½ cups (438 grams) all-purpose flour*
2 tablespoons (24 grams) granulated sugar
1 tablespoon (9 grams) kosher salt
1 tablespoon (15 grams) baking powder
½ teaspoon (2.5 grams) baking soda
1¼ cups (284 grams) cold unsalted butter, cubed
1 cup (240 grams) cold whole buttermilk
1 large egg (50 grams), lightly beaten
Flaked sea salt, for sprinkling
Softened butter and honey, to serve

1. Preheat oven to 425°F (220°C). Line a baking sheet with parchment paper.

2. In a large bowl, whisk together flour, sugar, kosher salt, baking powder, and baking soda. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly. Stir in cold buttermilk until a shaggy dough forms.

3. Turn out dough onto a lightly floured surface. Pat dough into a rectangle, and cut into fourths. Stack fourths on top of each other, and pat down into a rectangle again. Repeat procedure 3 more times. Pat or roll dough to 1-inch thickness. Using a 2½-inch round cutter dipped in flour, cut dough without twisting cutter, rerolling scraps as necessary. Place 2 inches apart on prepared pan. Freeze until cold, about 10 minutes. Brush with egg wash, and sprinkle with sea salt.

4. Bake until golden brown, about 15 minutes. Serve warm with softened butter and honey.

**We used White Lily.*

YEAST BREADS

WHETHER YOU'RE IN THE MOOD FOR SWEET OR SAVORY, WE'VE GOT THE BEST OF BOTH WORLDS WHEN IT COMES TO BAKING WITH YEAST. FROM AN INCREDIBLE DO-IT-ALL DOUGH TO YOUR NEW GO-TO SOURDOUGH, DISCOVER THE WONDER OF BAKING YEAST BREAD FROM SCRATCH.

BLUEBERRY MASCARPONE BABKA WITH LEMON CURD GLAZE

Makes 1 (9x5-inch) loaf

Freeze-dried blueberries are a wonderful alternative to fresh berries, whose high water content makes them difficult to incorporate into this already wet dough.

- ½ cup (120 grams) warm whole milk (105°F/41°C to 110°F/43°C)
- 1¼ teaspoons (4 grams) active dry yeast
- 2½ cups (313 grams) all-purpose flour
- 3½ tablespoons (42 grams) granulated sugar
- 2 teaspoons (2 grams) lemon zest
- 1½ teaspoons (4.5 grams) kosher salt
- 2 large eggs (100 grams), room temperature
- 1 large egg yolk (19 grams), room temperature
- 1 teaspoon (4 grams) vanilla extract
- ½ cup plus 2 tablespoons (141 grams) unsalted butter, cubed and softened
- 1 large egg white (30 grams), room temperature
- 1 tablespoon (15 grams) water
- Mascarpone Filling (recipe follows)
- ¼ cup (32 grams) finely crushed blueberries (see Note)
- Lemon Curd Glaze (recipe follows)

1. In a small bowl, gradually whisk together warm milk and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, sugar, lemon zest, and salt. Stir in eggs, egg yolk, and vanilla. With mixer on low speed, gradually add yeast mixture, beating until dough comes together. Increase mixer speed to medium-high, and beat for 5 to 7 minutes. Test dough using the windowpane test. (See page 109.)
3. Switch to the dough hook attachment. With mixer on medium-high speed, add butter in three additions, beating until combined after each addition. Beat until a smooth and elastic dough forms and pulls away from sides of bowl, 4 to 6 minutes.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and refrigerate overnight.
5. Spray a 9x5-inch loaf pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
6. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water.
7. On a heavily floured surface, roll dough into a 16x12-inch rectangle. Brush edges of dough with egg wash. Spread Mascarpone Filling onto dough, leaving a ½-inch border on all sides. Sprinkle finely crushed blueberries onto Mascarpone Filling.
8. Starting with one long side, roll up dough, jelly roll style; pinch seam to seal. (If dough is getting too warm and difficult to work with, refrigerate for 15 to 20 minutes before proceeding.) Using a bench scraper or sharp knife, trim 1 inch off ends, and place ends in center of prepared pan. Cut roll in half lengthwise. Carefully twist dough pieces tightly around each other, cut sides up, pinching and tucking ends to seal. (Visit page 60 for a step-by-step visual guide of this shaping technique.) Place loaf, cut sides up, over trimmed ends in prepared pan. (Gently compress ends of loaf to fit in pan.) Brush dough with egg wash. Cover and let rise in a warm, draft-free place (75°F/24°C) for 30 minutes.
9. Preheat oven to 350°F (180°C).
10. Bake for 15 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 205°F (96°C), 55 minutes to 1 hour and 5 minutes more, rotating pan every 15 minutes. Let cool in pan for 15 minutes. Using excess parchment as handles, remove from pan. Let cool completely on a wire rack. Drizzle Lemon Curd Glaze onto cooled loaf.

Note: *In the container of a blender, blend 1 cup (46 grams) freeze-dried blueberries until finely crushed with a powder-like consistency.*

Mascarpone Filling

Makes ½ cup

- 4 ounces (113 grams) mascarpone cheese
- 2 tablespoons (30 grams) lightly beaten egg white, room temperature
- 1 tablespoon (7 grams) confectioners' sugar

1. In a small bowl, stir together all ingredients until combined.

Lemon Curd Glaze

Makes ¼ cup

- ¼ cup (85 grams) Lemon Curd (recipe follows)
- 2 tablespoons (14 grams) confectioners' sugar
- 1½ teaspoons (7.5 grams) heavy whipping cream

1. In a small bowl, stir together all ingredients until combined. Use immediately.

Lemon Curd

Makes 1 cup

- ½ cup (120 grams) fresh lemon juice
- ¼ cup (57 grams) unsalted butter
- 2 large egg yolks (37 grams), room temperature
- ¼ cup plus 1 tablespoon (62 grams) granulated sugar
- 1 tablespoon (8 grams) cornstarch

1. In a small saucepan, heat lemon juice and butter over medium heat until butter is melted.
2. In a medium bowl, whisk together egg yolks, sugar, and cornstarch until pale yellow. Add a small amount of hot lemon juice mixture to egg yolk mixture, whisking constantly. Add egg yolk mixture to remaining hot lemon juice mixture in pan, whisking to combine. Cook, stirring constantly, until thickened and beginning to boil, about 3 minutes. Transfer curd to a glass bowl. Cover and refrigerate until ready to use.

CONCHAS

Makes 15 rolls

To give our version of this Mexican sweet roll an even more tender, heightened pillowy texture than the traditional recipe, we enriched the dough with more butter and milk. The classic crunchy, sugary streusel topping is delicious as is, but you'll adore our two indulgent flavor variations of Mexican chocolate and Chinese five-spice.

- **4¼ cups (531 grams) all-purpose flour, divided, plus more if needed**
- **⅓ cup (67 grams) granulated sugar**
- **2¼ teaspoons (7 grams) active dry yeast**
- **1 teaspoon (3 grams) kosher salt**
- **⅔ cup (150 grams) evaporated milk**
- **6 tablespoons (84 grams) unsalted butter, cubed and softened**
- **⅓ cup (80 grams) water**
- **2 large eggs (100 grams), room temperature**
- **Egg Streusel Topping Three Ways (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 2 cups (250 grams) flour, sugar, yeast, and salt at low speed until combined.
2. In a small saucepan, heat evaporated milk, butter, and ⅓ cup (80 grams) water over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). With mixer on low speed, add hot milk mixture to flour mixture. Increase mixer speed to medium, and beat for 2 minutes. Add eggs and 1 cup (125 grams) flour; beat at high speed for 2 minutes. Gradually add remaining 1¼ cups (156 grams) flour, beating until a soft dough forms.
3. Switch to the dough hook attachment; beat at medium speed until dough is smooth but still sticky, about 5 minutes. Turn out dough onto a lightly floured surface, and knead until very soft, smooth, and no longer sticky, about 1 minute. If dough seems too sticky, add ¼ cup (31 grams) flour. (Dough should be on the soft side, so don't add too much flour, or rolls won't be as soft.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1 to 1½ hours.
5. Line 3 baking sheets with parchment paper.
6. Punch down dough, and turn out onto a lightly floured surface. Divide dough into 15 portions (about 65 grams each), and shape each portion into a smooth ball. Flatten each ball into a 3-inch round, and place on prepared pans. Top with Egg Streusel Topping Three Ways. Using a small paring knife, carefully cut a scallop shell or crisscross design into streusel. Let rise in a warm, draft-free place (75°F/24°C) until almost doubled in size, 45 minutes to 1 hour.
7. Preheat oven to 375°F (190°C).
8. Bake until topping is just beginning to brown, 15 to 20 minutes. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 2 days.

Egg Streusel Topping Three Ways

Makes 3 cups

- **1½ cups (188 grams) plus 1 tablespoon (8 grams) all-purpose flour, divided**
- **½ cup (100 grams) granulated sugar**
- **⅛ teaspoon kosher salt**
- **7 tablespoons (98 grams) cold unsalted butter, cubed**
- **1 large egg (50 grams)**
- **1 large egg yolk (19 grams)**
- **2 tablespoons (8 grams) finely grated Mexican chocolate**
- **1 teaspoon (2 grams) unsweetened cocoa powder**
- **1 tablespoon (14 grams) firmly packed dark brown sugar**
- **1 teaspoon (2 grams) ground cinnamon**
- **½ teaspoon (1 gram) Chinese five-spice powder**

1. In a medium bowl, stir together 1½ cups (188 grams) flour, granulated sugar, and salt. Using a pastry blender or 2 forks, cut in cold butter until mixture is crumbly.
2. In a small bowl, whisk together egg and egg yolk; stir egg mixture into flour mixture until clumps form.
3. Divide mixture into 3 equal portions of 1 cup each. Using hands, form each portion into a paste, making sure all ingredients are well combined and emulsified, with no butter chunks left over. Place 1 portion in a small bowl, and stir in chocolate and cocoa until combined. Place second portion in another bowl. Stir in brown sugar, cinnamon, five-spice powder, and remaining 1 tablespoon (8 grams) flour. Leave third portion as is.
4. Beginning with plain streusel mixture, divide and shape each portion into 5 balls. (You will have a total of 15 balls.) On a lightly floured surface, press each ball into a 4-inch patty. Place on a large plate, separating layers with plastic wrap or parchment paper to keep from sticking together. Cover with plastic wrap, and refrigerate until ready to use.

STRAWBERRY BRIOCHE WITH PEARL SUGAR

Makes 1 (9x5-inch) loaf

Sticky-sweet strawberry filling is smeared, rolled, and twisted into a buttery brioche dough, and a final sprinkling of pearl sugar offers an element of elegant crunch.

3 cups (375 grams) all-purpose flour
¼ cup (50 grams) granulated sugar
2 teaspoons (6 grams) instant yeast
2 teaspoons (6 grams) kosher salt
4 large eggs (200 grams)
½ cup (120 grams) warm whole milk (120°F/49°C to 130°F/54°C)
¾ cup (170 grams) unsalted butter, softened
1 tablespoon (3 grams) lemon zest
1 large egg white (30 grams), room temperature
1 tablespoon (15 grams) water
Strawberry Jam Filling (recipe follows)
Pearl sugar, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, granulated sugar, yeast, and salt by hand. Add eggs. With mixer on low speed, gradually add warm milk, beating until dough comes together. Increase mixer speed to medium-high, and beat for 6 to 8 minutes. Test dough using the windowpane test. (See page 109.)
2. Switch to the dough hook attachment. With mixer on medium-high speed, add butter in three additions, beating until combined after each addition. Beat until a smooth and elastic dough forms and pulls away from sides of bowl. Add lemon zest, and beat until combined.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover surface of dough with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 1½ to 2 hours.
4. Refrigerate dough for 30 minutes. (Alternatively, dough can be made 1 day in advance, and the entire rise may take place in the refrigerator overnight. Remove dough from refrigerator, and let come to room temperature before proceeding.)
5. Spray a 9x5-inch loaf pan with cooking spray; line pan with parchment paper, letting excess extend over sides of pan.
6. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water.
7. On a heavily floured surface, roll dough into 16x12-inch rectangle. Brush edges of dough with egg wash. Spread Strawberry Jam Filling onto dough, leaving a 1-inch border on all sides. Starting with one short side, roll up dough, jelly roll style, and pinch seam to seal. Using a bench scraper, cut roll in half lengthwise. Carefully twist dough pieces, cut sides up, tightly around each other, pinching ends to seal. Place, cut sides up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 minutes to 1 hour.
8. Preheat oven to 350°F (180°C).
9. Brush top of loaf with egg wash, and sprinkle with pearl sugar.
10. Bake for 20 minutes. Cover with foil, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), 40 to 45 minutes more. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan, and let cool completely on a wire rack.

Strawberry Jam Filling

Makes 1 cup

1 cup (320 grams) strawberry preserves
2 tablespoons (16 grams) cornstarch
2 tablespoons (30 grams) fresh lemon juice

1. In a small saucepan, heat all ingredients over medium heat until slightly thickened, about 5 minutes. Remove from heat; let cool completely. Once cooled, refrigerate for 30 minutes before using.

STRAWBERRY POPPY SEED BUNS

Makes 12 buns

Slathered with Strawberry Cream Cheese Frosting and packed with poppy seeds and Strawberry Cream Cheese, these are the splurge you—and your strawberries—deserve. See page 111 for a step-by-step guide to shaping beautiful buns.

- **4 cups (508 grams) bread flour**
- **2 tablespoons (24 grams) granulated sugar**
- **2¼ teaspoons (7 grams) instant yeast**
- **2 teaspoons (6 grams) poppy seeds**
- **1 teaspoon (3 grams) kosher salt**
- **1¼ cups (300 grams) warm whole milk (120°F/49°C to 125°F/52°C)**
- **¼ cup (57 grams) unsalted butter, melted**
- **1 large egg (50 grams), room temperature**
- **½ recipe Strawberry Cream Cheese (recipe follows)**
- **⅓ cup (76 grams) unsalted butter, softened**
- **Strawberry Cardamom Sugar (recipe follows)**
- **Strawberry Cream Cheese Frosting (recipe follows)**

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, granulated sugar, yeast, poppy seeds, and salt.
2. In a large measuring cup, stir together warm milk and melted butter. With mixer on low speed, gradually add warm milk mixture and egg to flour mixture, beating until a soft dough forms and stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until smooth and elastic, about 7 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread Strawberry Cream Cheese onto dough. Fold dough into thirds, like a letter. Cover with plastic wrap, and let stand for 10 minutes.
5. Butter and flour a 13x9-inch baking pan.
6. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread softened butter onto dough, leaving a ½-inch border on one long side. Sprinkle with Strawberry Cardamom Sugar. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Trim ends; slice into 12 buns, and place in prepared pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes.
7. Preheat oven to 375°F (190°C).
8. Bake until golden brown and puffed, 25 to 30 minutes. Let cool on a wire rack. Drizzle with Strawberry Cream Cheese Frosting. Serve warm.

Strawberry Cream Cheese

Makes about 1 cup

- **8 ounces (226 grams) cream cheese, softened**
- **½ cup (8 grams) freeze-dried strawberries, powdered (see PRO TIP)**
- **½ cup (73 grams) diced fresh strawberries**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat all ingredients at medium-low speed until well combined. Refrigerate in an airtight container for up to 4 days.

Strawberry Cardamom Sugar

Makes about 1 cup

- **¾ cup (150 grams) granulated sugar**
- **⅓ cup (5 grams) freeze-dried strawberries**
- **1 teaspoon (2 grams) ground cardamom**
- **1 teaspoon (1 gram) lemon zest**

1. In the work bowl of a food processor, place all ingredients; process until well combined. Store in an airtight container at room temperature for up to 1 week.

Strawberry Cream Cheese Frosting

Makes about 1 cup

- **4 ounces (113 grams) cream cheese, softened**
- **1½ tablespoons (21 grams) unsalted butter, softened**
- **1½ cups (180 grams) confectioners' sugar**
- **¼ cup (4 grams) freeze-dried strawberries, powdered (see PRO TIP)**
- **2 to 3 tablespoons (30 to 45 grams) whole milk, room temperature**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and butter at medium speed until creamy. With mixer on low speed, gradually add confectioners' sugar and powdered freeze-dried strawberries, beating until combined. Add milk, 1 tablespoon (15 grams) at a time, beating until desired consistency is reached. Use immediately.

PRO TIP
To make powdered freeze-dried strawberries, place freeze-dried strawberries in the work bowl of a food processor; pulse until reduced to a powder.

CLASSIC CINNAMON ROLLS

Makes 10 to 12 rolls

The stickier, the better with this timeless treat. One of our favorite comfort foods, the recipe originated in Sweden, where they actually observe a Cinnamon Roll Day (Kanelbullens dag) on October 4, but we recommend celebrating these rolls every chance you get. We make things even easier with a step-by-step technique for shaping rolls on page 111.

Cinnamon Roll Dough (recipe follows)
- ¾ cup (165 grams) firmly packed light brown sugar
- 1 tablespoon plus 1 teaspoon (8 grams) ground cinnamon
- ½ cup plus 3½ tablespoons (162 grams) unsalted butter, softened and divided
- 1 large egg (50 grams), lightly beaten
- ½ cup (112 grams) cream cheese, softened
- 1½ cups (180 grams) confectioners' sugar
- 1 tablespoon (15 grams) whole milk, room temperature

1. Spray a 10-inch round cake pan or a 13x9-inch rimmed baking sheet with cooking spray.
2. Lightly punch down Cinnamon Roll Dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x12-inch rectangle.
3. In a small bowl, combine brown sugar and cinnamon. Spread ½ cup plus 2 tablespoons (141 grams) butter onto dough, and sprinkle with sugar mixture, leaving a ½-inch border on one long side. Brush beaten egg onto border. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Trim ends. Slice into 12 rolls, and place on prepared sheet. Let rise in a warm, draft-free place (75°F/24°C) until puffed and rolls are touching, about 30 minutes.
4. Place a sheet of foil on bottom rack of oven, and preheat oven to 350°F (180°C).
5. Bake until a wooden pick inserted in center comes out clean, about 25 minutes. Let cool in pan for 10 minutes. Remove from pan.
6. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese and remaining 1½ tablespoons (21 grams) butter at medium speed until creamy, 4 to 5 minutes. With mixer on low speed, gradually add confectioners' sugar, beating until fluffy. Stir in milk until combined. Spread frosting onto warm rolls.

Cinnamon Roll Dough

Makes dough for 10 to 12 rolls

- 1 cup (240 grams) warm whole milk (105°F/40°C to 110°F /43°C), divided
- 2¼ teaspoons (7 grams) active dry yeast
- ⅓ cup (76 grams) unsalted butter, melted
- ⅓ cup (67 grams) granulated sugar
- ¼ cup (60 grams) sour cream, room temperature
- 1 large egg (50 grams), lightly beaten and room temperature
- 4 cups (500 grams) all-purpose flour, divided
- 1 teaspoon (3 grams) kosher salt

1. In a medium bowl, combine ¾ cup (180 grams) warm milk and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the paddle attachment, stir together melted butter, sugar, sour cream, egg, and remaining ¼ cup (60 grams) warm milk.
3. In a large bowl, whisk together 3⅔ cups (458 grams) flour and salt. Stir half of flour mixture into butter mixture. With mixer on low speed, add yeast mixture, beating just until combined. Beat in remaining flour mixture.
4. Switch to the dough hook attachment. Beat at medium speed until smooth and elastic, about 4 minutes; add up to remaining ⅓ cup (42 grams) flour, if needed. (Dough should not be sticky.)
5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Loosely cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.

Photo by Stephen DeVries

LADY GREY CHELSEA BUNS

Makes 12 buns

We added Lady Grey Tea Jelly to the standard currant bun, a sweet perfect for teatime. Proof the dough in the refrigerator overnight for an impressive and quick treat. On page 111, we walk you through every step of the dough shaping process with images and helpful tips.

- 4 cups (508 grams) bread flour
- 2 tablespoons (24 grams) granulated sugar
- 2¼ teaspoons (7 grams) instant yeast
- 1 teaspoon (3 grams) kosher salt
- 1¼ cups (300 grams) warm whole milk (120°F/49°C to 125°F/52°C)
- ¼ cup (57 grams) unsalted butter, melted
- 1 large egg (50 grams), room temperature

Tea Jelly Filling (recipe follows)

- ¼ cup (80 grams) Lady Grey Tea Jelly (recipe follows), melted

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, sugar, yeast, and salt.
2. In a large measuring cup, stir together warm milk and melted butter. With mixer on low speed, slowly add warm milk mixture and egg to flour mixture, beating until a soft dough forms and stopping to scrape sides of bowl. Increase mixer speed to medium, and beat until smooth and elastic, about 7 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Line a rimmed baking sheet with parchment paper.
5. On a lightly floured surface, roll dough into a 14x10-inch rectangle. Spread Tea Jelly Filling onto dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll up dough, jelly roll style; pinch seam to seal. Trim ends; slice into 12 buns, and place on prepared pan. Let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
6. Preheat oven to 375°F (190°C).
7. Bake until golden brown and puffed, 20 to 25 minutes. Brush with melted Lady Grey Tea Jelly. Remove from pans, and let cool slightly on a wire rack. Serve warm. Store in an airtight container at room temperature for up to 5 days.

Tea Jelly Filling

Makes about 1 cup

- 1 cup (240 grams) water
- 2 tea bags (4 grams) Lady Grey tea
- ½ cup (64 grams) golden raisins
- ½ cup (64 grams) dried currants
- ¼ cup (55 grams) firmly packed light brown sugar
- ¼ cup (57 grams) unsalted butter, softened
- ¼ cup (80 grams) Lady Grey Tea Jelly (recipe follows), room temperature

1. In a small saucepan, bring 1 cup (240 grams) water and tea bags to a boil over high heat; discard tea bags. Add raisins and currants. Reduce heat to low; simmer until fruit is plump, 15 to 20 minutes. Remove from heat, and let cool for 10 minutes.
2. In a small bowl, stir together rehydrated fruit, brown sugar, butter, and Lady Grey Tea Jelly. Use immediately.

Lady Grey Tea Jelly

Makes about 3 cups

- 1¾ cups (420 grams) water
- 12 tea bags (24 grams) Lady Grey tea
- 3 cups (600 grams) granulated sugar
- 2 tablespoons (6 grams) lemon zest
- ¼ cup (60 grams) fresh lemon juice
- 1 tablespoon (2 grams) grated fresh ginger
- 1 (3-ounce) package (86 grams) liquid pectin

1. In a medium saucepan, bring 1¾ cups (420 grams) water and tea bags to a boil over high heat; remove from heat. Cover and let stand for 30 minutes; remove tea bags, gently pressing to release any excess liquid.
2. Add sugar, lemon zest and juice, and ginger to tea; bring to a boil over medium heat. Cook for 2 minutes; remove from heat, and stir in pectin. Return to a boil; cook, stirring constantly, until thickened, 1 to 2 minutes. Let cool completely. Cover and refrigerate until set, about 4 hours.

TRIPLE-VANILLA CREAM CHEESE BRAID

Makes 1 loaf

Below this bread's braid is a decadent cream cheese filling loaded with vanilla sugar and vanilla bean paste.

- **¾ cup (180 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **2¼ teaspoons (7 grams) active dry yeast**
- **1 large egg (50 grams), room temperature**
- **3 tablespoons (42 grams) unsalted butter, melted**
- **1 tablespoon (18 grams) vanilla bean paste**
- **2 teaspoons (8 grams) vanilla extract**
- **3 cups (381 grams) bread flour**
- **3 tablespoons (36 grams) granulated sugar**
- **1 teaspoon (3 grams) kosher salt**
- **Vanilla Cream Cheese Filling (recipe follows)**
- **1 large egg white (30 grams), room temperature**
- **1 tablespoon (15 grams) water**
- **3 tablespoons (36 grams) vanilla sugar**
- **Vanilla Glaze (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together warm milk and yeast by hand. Let stand until foamy, about 10 minutes.
2. Add egg, melted butter, vanilla bean paste, and vanilla extract to yeast mixture, stirring to combine.
3. In a medium bowl, stir together flour, granulated sugar, and salt. Add half of flour mixture to yeast mixture, and beat at low speed until combined, about 30 seconds. Add remaining flour mixture, and beat until combined, about 30 seconds.
4. Switch to the dough hook attachment. Beat at low speed until dough is smooth and elastic and pulls away from sides and bottom of bowl, about 4 minutes. Turn out dough onto a lightly floured surface, and shape into a smooth round.
5. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
6. Punch down dough, and turn out onto a lightly floured surface. Roll into a 15x10-inch oval, and use rolling pin or hands to transfer to a sheet of parchment paper. Spread Vanilla Cream Cheese Filling down center third of dough, leaving a 2-inch border at top and bottom of dough. At top and bottom, trim ends to width of filling, and fold over filling. Cut 1-inch-wide strips along each side of filling. Starting on left side, fold top strip over filling, ending just below opposite top strip. Repeat with top strip on right side. Continue pattern, alternating left and right, until you reach end of strips. Tuck and pinch last strip. Transfer dough, on parchment, to a baking sheet. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 45 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Brush top and sides of dough with egg wash. Sprinkle with vanilla sugar.
9. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes. Drizzle with Vanilla Glaze. Serve warm or at room temperature.

Vanilla Cream Cheese Filling

Makes about 1 cup

- **½ cup (112 grams) cream cheese, softened**
- **¼ cup (50 grams) vanilla sugar**
- **¼ cup (30 grams) confectioners' sugar**
- **1 large egg yolk (19 grams), room temperature**
- **1 tablespoon (8 grams) all-purpose flour**
- **½ tablespoon (9 grams) vanilla bean paste**
- **½ teaspoon (2 grams) vanilla extract**
- **¼ teaspoon kosher salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat cream cheese at medium speed until smooth. Add vanilla sugar and all remaining ingredients, and beat until smooth. Use immediately.

Vanilla Glaze

Makes ½ cup

- **1 cup (120 grams) confectioners' sugar**
- **2 tablespoons (30 grams) whole milk, room temperature**
- **½ teaspoon (2 grams) vanilla extract**

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

BRAIDED BLACK COCOA AND PEANUT BUTTER BRIOCHE

Makes 1 (10-inch) loaf

This bread ring combines creamy peanut butter and rich black cocoa into one elegant braid.

- **1 cup (240 grams) warm whole milk (105°F/41°C to 110°F/43°C)**
- **2¼ teaspoons (7 grams) active dry yeast**
- **2 large eggs (100 grams), room temperature**
- **½ cup (113 grams) plus 3 tablespoons (42 grams) unsalted butter, melted and divided**
- **4 teaspoons (16 grams) vanilla extract, divided**
- **4¾ cups (594 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **1 tablespoon (9 grams) kosher salt**
- **¾ cup (90 grams) plus ⅔ cup (80 grams) confectioners' sugar, divided**
- **⅔ cup (170 grams) creamy peanut butter**
- **½ cup (113 grams) unsalted butter, softened**
- **½ cup (85 grams) chopped bittersweet chocolate, melted**
- **⅓ cup (25 grams) black cocoa powder***
- **1 large egg white (30 grams), room temperature**
- **1 tablespoon (15 grams) water**

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together warm milk and yeast by hand. Let stand until foamy, about 10 minutes.
2. Add eggs, ½ cup (113 grams) melted butter, and 2 teaspoons (8 grams) vanilla to yeast mixture. Add flour, granulated sugar, and salt; beat at low speed until well combined, about 1 minute. Switch to the dough hook attachment, and beat at low speed until smooth, about 4 minutes. Turn out dough onto a lightly floured surface, and shape into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
4. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat ⅔ cup (80 grams) confectioners' sugar, peanut butter, 1 teaspoon (4 grams) vanilla, and remaining 3 tablespoons (42 grams) melted butter at medium speed until smooth. Transfer to a small bowl; set aside.
5. Clean bowl of stand mixer and paddle attachment. Using the paddle attachment, beat softened butter, melted chocolate, black cocoa, remaining ¾ cup (90 grams) confectioners' sugar, and remaining 1 teaspoon (4 grams) vanilla at medium speed until smooth. Set aside.
6. Punch down dough, and turn out onto a lightly floured surface. Divide dough in half (about 555 grams each). Roll half of dough into a 20x9-inch rectangle. (Keep remaining half covered to prevent it from drying out.) Spread peanut butter filling onto dough, leaving a ½-inch border on one long side. Starting on opposite long side, roll up dough, jelly roll style; pinch seam to seal. Set aside, placing seam side down. Repeat with remaining dough and chocolate filling. Using a bench scraper, cut each roll in half lengthwise, leaving 1 inch intact at top. Carefully twist dough pieces, cut sides up, around each other.
7. Spray a 10-inch removable-bottom tube pan with cooking spray. Gently lift and place dough, cut sides up, in prepared pan, circling tube and tucking ends under. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
8. Preheat oven to 350°F (180°C).
9. In a small bowl, whisk together egg white and 1 tablespoon (15 grams) water. Brush top of dough with egg wash (peanut butter pieces first and then chocolate to keep from messing up top).
10. Bake until top is golden and an instant-read thermometer inserted near center registers 190°F (88°C), 50 to 55 minutes, covering with foil halfway through baking to prevent excess browning. Let cool in pan for 15 minutes. Remove from pan, and let cool completely on a wire rack.

**Black cocoa is available online or in specialty food stores. We used King Arthur Flour Black Cocoa, but any brand will work.*

SHAPING YOUR LOAF

Step 1: Using a bench scraper or serated knife, cut your filled rolls in half lengthwise, leaving 1 inch of each roll intact at the end of the dough.

Step 2: Place rolls cut side up, and carefully twist dough pieces around each other, making sure the split pieces are firmly sandwiched together and not gapping open. Gently lift and place dough in prepared pan.

1.

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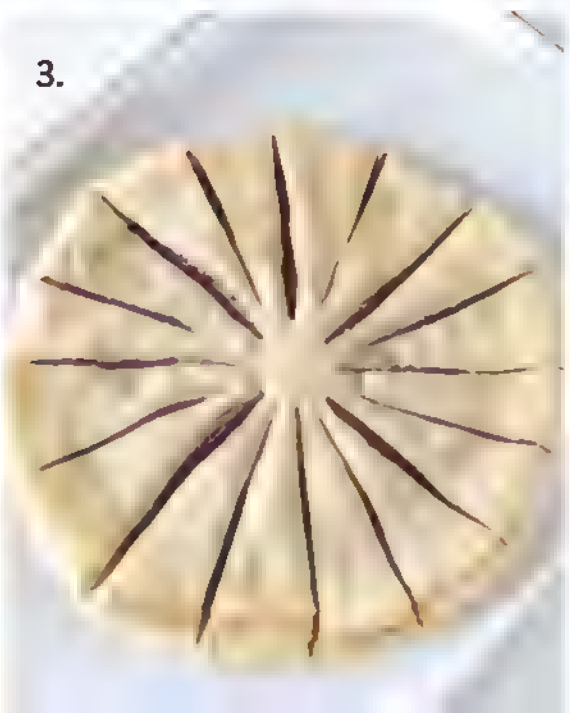
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BLUEBERRY-LEMON CREAM CHEESE BREAD

Makes 8 to 10 servings

This elegant pull-apart star features a particularly elastic and forgiving dough.

- **3¼ cups plus 2 tablespoons (422 grams) all-purpose flour**
- **¼ cup (50 grams) granulated sugar**
- **2¼ teaspoons (7 grams) instant yeast**
- **2 teaspoons (6 grams) kosher salt**
- **1 cup (240 grams) whole milk, room temperature**
- **¼ cup (57 grams) unsalted butter, softened**
- **2 large eggs (100 grams), room temperature and divided**
- **2 teaspoons (12 grams) vanilla bean paste**
- **4 ounces (113 grams) cream cheese, softened**
- **¼ cup (30 grams) confectioners' sugar**
- **¼ cup (9 grams) freeze-dried blueberries, finely crushed***
- **1 tablespoon (3 grams) lemon zest**
- **1 tablespoon (15 grams) lightly beaten egg white, room temperature**
- **¼ teaspoon ground cardamom**
- **1 tablespoon (15 grams) water**
- **Sparkling sugar, for sprinkling**
- **Cream Cheese Glaze (recipe follows)**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) flour, granulated sugar, yeast, and salt at medium-low speed until well combined.
2. In a medium saucepan, heat milk and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes, stopping to scrape sides of bowl. Add 1 egg (50 grams) and vanilla bean paste; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add remaining 2¼ cups plus 2 tablespoons (297 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at medium speed until a soft, somewhat sticky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook. (Dough should pass the windowpane test [see page 109 for our guide to testing your dough for proper gluten development] but may still stick slightly to sides of bowl.)
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.
5. Line a 17½x12½-inch light-colored rimmed baking sheet with parchment paper.
6. In a small bowl, stir together cream cheese, confectioners' sugar, crushed blueberries, lemon zest, egg white, and cardamom until well combined.
7. Lightly punch down dough; cover and let stand for 5 minutes. Turn out dough, and divide into 4 portions (about 200 grams each); gently shape each into a ball. Cover with plastic wrap, and let stand for 15 minutes. Keeping other portions covered with plastic wrap, roll and pat 1 portion into an 11-inch circle; gently place on prepared pan. (Dough may shrink slightly.) Spread one-third of cream cheese mixture (about 3½ tablespoons [55 grams]) onto dough circle, leaving a ½-inch border. Repeat procedure twice. Roll remaining dough portion into an 11-inch circle, and place on top of previous layers.
8. Preheat oven to 375°F (190°C).
9. Place a 1½-inch round cutter in center of dough; gently press down just to leave a mark. Using a sharp knife or a pizza wheel, make 16 evenly spaced cuts, working from center mark to edge of dough. Grasping 1 cut piece in each hand, twist portions outward and away from each other twice; pinch ends firmly together to adhere. Repeat with remaining cut pieces. Cover and let rise in a warm, draft-free place (75°F/24°C) until nearly doubled in size, 30 to 45 minutes. Pinch ends together again, if necessary.
10. In a small bowl, whisk together 1 tablespoon (15 grams) water and remaining 1 egg (50 grams). Brush top of dough with egg wash; sprinkle with sparkling sugar.
11. Bake until golden brown and an instant-read thermometer inserted in center registers at least 190°F (88°C), 16 to 22 minutes, lightly covering with foil to prevent excess browning, if necessary. Let cool completely on pan.
12. Just before serving, spoon Cream Cheese Glaze into a small pastry bag; cut a ¼-inch opening in tip. Pipe onto bread as desired.

**To finely crush whole freeze-dried blueberries, place in a large resealable plastic bag and pound with a rolling pin.*

Cream Cheese Glaze

Makes ⅓ cup

- **¼ cup (30 grams) confectioners' sugar, sifted**
- **2 ounces (57 grams) cream cheese, softened**
- **1½ tablespoons (22.5 grams) whole milk**
- **⅛ teaspoon kosher salt**

1. In a small bowl, whisk together all ingredients until smooth. Use immediately.

SHAPING (See opposite page.)

1. Roll and pat 1 dough portion into an 11-inch circle; gently place on prepared pan. Spread one-third of cream cheese mixture onto dough circle, leaving a ½-inch border. Repeat procedure twice.

2. Roll remaining dough portion into an 11-inch circle, and place on top of previous layers.

3. Place a 1½-inch round cutter in center of dough; gently press down just to leave a mark. Using a sharp knife or a pizza wheel, make evenly spaced cuts from center mark to edge of dough. Continue until you have 16 evenly spaced cuts around dough.

4. Grasping 1 cut piece in each hand, twist portions outward and away from each other twice; pinch ends firmly together to adhere. Repeat with remaining cut pieces.

ALMOND CREAM ROLLS

Makes 12 rolls

With teamed up with flour powerhouse Bob's Red Mill to create this incredible Do-It-All Dough for the Better Baking Academy with Bob's Red Mill. Luxuriously rich with milk, butter, an egg, and just a dash of sugar, this flexible, tender base dough will become the most trusted recipe in your bread repetoire We break down how to shape it into stunning rolls on page 111.

- **3 tablespoons (42 grams) unsalted butter, softened**
- **¼ cup (50 grams) granulated sugar**
- **⅔ cup (64 grams) almond flour***
- **1 large egg (50 grams), separated and room temperature**
- **⅛ teaspoon almond extract**
- **¼ cup (31 grams) all-purpose flour***
- **1 tablespoon (6 grams) ground cinnamon**
- **⅛ teaspoon kosher salt**
- **Do-It-All Dough (recipe follows)**
- **1 tablespoon (15 grams) whole milk**
- **Almond Cream Cheese Glaze (recipe follows)**

1. Preheat oven to 350°F (180°C). Line a rimmed quarter (13x9-inch) baking sheet with parchment paper. Spray sides with cooking spray.
2. In a medium bowl, beat butter and sugar with a mixer at medium speed until fluffy, about 1 minute. Beat in almond flour until combined. With mixer on low speed, add egg white and almond extract, beating until combined. Beat in all-purpose flour, cinnamon, and salt. Refrigerate almond cream until ready to use.
3. Punch down Do-It-All Dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into an 18x11-inch rectangle. Using a small offset spatula, spread almond cream onto dough, leaving a ½-inch border on one long side. Starting with opposite long side, roll up dough, jelly roll style. Gently shape log to 18 inches long and even thickness, if necessary. Using a serrated knife dipped in flour, cut log into 12 slices (about 1½ inches thick), trimming ends if needed. Tuck ends of rolls under, and place, tucked-end down, on prepared pan, leaving even space between rolls. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 30 minutes.
4. In a small bowl, whisk together egg yolk and milk. Brush tops and sides of rolls with egg wash.
5. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 14 to 16 minutes. Let cool for 5 minutes. Spread Almond Cream Cheese Glaze onto warm rolls. Serve warm or at room temperature.

**We used Bob's Red Mill Super-Fine Natural Almond Flour and Organic All-Purpose Flour.*

Do-It-All Dough

Makes enough for 12 rolls

- **3¾ cups (469 grams) all-purpose flour*, divided**
- **2 tablespoons (24 grams) granulated sugar**
- **1 tablespoon (9 grams) kosher salt**
- **2¼ teaspoons (7 grams) active dry yeast**
- **½ cup (120 grams) whole milk**
- **½ cup (120 grams) water**
- **⅓ cup (76 grams) unsalted butter**
- **1 large egg (50 grams), room temperature**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, salt, and yeast.
2. In a medium saucepan, heat milk, ½ cup (120 grams) water, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until a shaggy dough comes together and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

**We used Bob's Red Mill Organic All-Purpose Flour.*

Almond Cream Cheese Glaze

Makes ¾ cup

- **6 ounces (170 grams) cream cheese, softened**
- **¼ cup (30 grams) confectioners' sugar**
- **1 tablespoon (15 grams) whole milk, room temperature**
- **⅛ teaspoon kosher salt**
- **⅛ teaspoon almond extract**

1. In a medium bowl, beat cream cheese until smooth, about 1 minute. Add confectioners' sugar and all remaining ingredients, and beat until smooth.

CHERRY-ALMOND SWEET ROLLS

Makes 16 rolls

Twisted and swirled with a concentrated cherry-almond filling, these sweet rolls have an extra luxurious texture.

- **1¼ cups (360 grams) cherry spreadable fruit**
- **2 tablespoons (26 grams) finely chopped dried tart cherries**
- **1¼ teaspoons (4 grams) tapioca flour**
- **¼ teaspoon ground cinnamon**
- **⅛ teaspoon ground nutmeg**
- **¼ teaspoon (1 gram) almond extract**
- **4 cups plus 2 tablespoons (516 grams) all-purpose flour, divided**
- **⅓ cup (67 grams) granulated sugar**
- **1 (0.25-ounce) package (7 grams) instant yeast***
- **2 teaspoons (6 grams) kosher salt**
- **1 cup (240 grams) whole milk**
- **⅓ cup (76 grams) unsalted butter, softened**
- **¼ cup (60 grams) sour cream, room temperature**
- **2 large eggs (100 grams), room temperature and divided**
- **2 teaspoons (3 grams) packed lemon zest**
- **1 teaspoon (6 grams) vanilla bean paste**
- **2 tablespoons (14 grams) lightly toasted sliced almonds, finely chopped**
- **Raw sliced almonds, for sprinkling**

1. In a small saucepan, stir together spreadable fruit, dried cherries, tapioca flour, cinnamon, and nutmeg; cook over medium heat, stirring frequently, until mixture just starts to bubble, about 5 minutes. Immediately remove from heat; stir in almond extract. Transfer cherry mixture to a small bowl, and let cool completely; refrigerate until ready to use.

2. In the bowl of a stand mixer fitted with the paddle attachment, beat 1 cup (125 grams) all-purpose flour, sugar, yeast, and salt at medium-low speed until well combined.

3. In a medium saucepan, heat milk and butter over medium heat until butter is melted and an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture; beat at medium speed for 2 minutes. Add sour cream, 1 egg (50 grams), lemon zest, and vanilla bean paste; beat at medium-high speed for 2 minutes. With mixer on low speed, gradually add remaining 3 cups plus 2 tablespoons (391 grams) all-purpose flour, beating just until combined and stopping to scrape sides of bowl.

4. Switch to the dough hook attachment. Beat at medium speed until a soft, tacky dough forms, 6 to 8 minutes, stopping to scrape sides of bowl and dough hook. (Dough should pass the windowpane test [see page 109 for our guide to testing your dough for proper gluten development] but may still stick slightly to sides of bowl.)

5. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

6. Preheat oven to 375°F (190°C). Line 2 rimmed baking sheets with parchment paper.

7. Lightly punch down dough; cover and let stand for 5 minutes. Turn out dough onto a very lightly floured surface, and roll into a 20x16-inch rectangle. Using a small offset spatula, spread cherry mixture onto dough, leaving a ½-inch border on short sides; sprinkle evenly with chopped almonds. In a small bowl, whisk remaining 1 egg (50 grams). Brush one border with egg wash. Fold dough in half crosswise, trimming if needed, to create a 16x10-inch rectangle. Gently roll over dough to ensure filling is even. Cut dough into 16 (1-inch-wide) strips. Twist each strip 3 to 4 times; starting from one end, arrange twisted dough strip into a spiral shape, tucking end under. Place rolls 1 to 1½ inches apart on prepared pans. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 minutes to 1 hour.

8. Brush rolls with remaining egg wash; sprinkle with sliced almonds.

9. Bake until lightly golden and an instant-read thermometer inserted in center registers 190°F (88°C), 12 to 14 minutes, rotating pans halfway through baking and loosely covering with foil to prevent excess browning, if necessary. Let cool on pans for 10 minutes. Serve warm.

**We used Platinum Yeast® from Red Star®.*

BIRTHDAY BRIOCHE BUNS

Makes 8 buns

Sprinkles and icing complete the celebratory look and taste of these delightful buns.

- **2⅓ cups (292 grams) all-purpose flour, divided**
- **3 tablespoons (36 grams) granulated sugar**
- **2¼ teaspoons (7 grams) instant yeast**
- **1½ teaspoons (4.5 grams) kosher salt**
- **⅓ cup plus 1 tablespoon (95 grams) warm whole milk (120°F/49°C to 130°F/54°C)**
- **2 large eggs (100 grams), lightly beaten and room temperature**
- **1 teaspoon (4 grams) vanilla extract**
- **6 tablespoons (84 grams) unsalted butter, room temperature**
- **Pastry Cream (recipe follows)**
- **1 large egg yolk (19 grams), room temperature**
- **1 tablespoon (15 grams) water**
- **Sugar Icing (recipe follows)**
- **Garnish: sprinkles**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1⅓ cups (167 grams) flour, sugar, yeast, and salt. With mixer on low speed, slowly add warm milk, beating until combined. Add eggs and vanilla, and beat until combined, about 1 minute. Add remaining 1 cup (125 grams) flour, beating just until a shaggy dough forms.
2. Switch to the dough hook attachment, and beat at low speed until elastic, about 8 minutes. Add butter, 1 tablespoon (14 grams) at a time, beating just until combined after each addition (about 6 minutes total). Beat until a smooth and elastic dough forms, about 8 minutes. Turn out dough onto a lightly floured surface, and knead 4 to 5 times; shape into a smooth round.
3. Spray a medium bowl with cooking spray. Place dough in bowl, turning to grease top. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
4. Spray 2 (9-inch) round cake pans with cooking spray.
5. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide into 8 portions (76 grams each). Roll 1 portion into a smooth ball. (Keep remaining dough covered to prevent it from drying out.) Press dough ball flat, and roll into a 3-inch disk. Using a small rolling pin, roll edges thin, creating a 5-inch disk, keeping center thicker than edges.
6. Using a 1½-tablespoon spring-loaded scoop, scoop Pastry Cream, and place in center of disk. Fold disk in half over filling, pinching edges together. Gather and pinch edges toward center until well sealed. Place dough, seam side down, on work surface. Gently cup top of dough with your hand, and rotate 2 to 3 times to seal and create a smooth ball. (Check seam to make sure it is sealed.) Place in a prepared pan. Repeat procedure with remaining dough and remaining Pastry Cream, placing 4 buns (not touching) in each pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
7. Preheat oven to 350°F (180°C).
8. In a small bowl, whisk together egg yolk and 1 tablespoon (15 grams) water. Brush buns with egg wash.
9. Bake until golden and an instant-read thermometer inserted in side of bun registers 190°F (88°C), 14 to 18 minutes. Let cool in pans for 10 minutes. Remove from pans, and let cool completely on a wire rack.
10. Dip top of each bun in Sugar Icing, letting excess drip off before setting back down. Garnish with sprinkles, if desired. Serve immediately, or refrigerate until ready to serve.

Pastry Cream

Makes 1½ cups

- **1½ cups (360 grams) whole milk**
- **½ cup (100 grams) granulated sugar, divided**
- **½ vanilla bean, split lengthwise, seeds scraped and reserved**
- **4 large egg yolks (74 grams), room temperature**
- **2 tablespoons (16 grams) cornstarch**
- **¼ teaspoon kosher salt**
- **2 tablespoons (28 grams) unsalted butter**

1. In a large saucepan, whisk together milk, ¼ cup (50 grams) sugar, and vanilla bean and reserved seeds. Heat over medium heat until steaming. Discard vanilla bean.
2. In a large bowl, whisk together egg yolks, cornstarch, salt, and remaining ¼ cup (50 grams) sugar. Gradually add warm milk mixture to egg yolk mixture, whisking constantly. Return mixture to saucepan, and cook over medium heat, whisking constantly, until thickened and mixture starts to boil. Cook, whisking constantly, for 3 minutes. Strain through a fine-mesh sieve into a large bowl. Stir in butter. Cover with a piece of plastic wrap, pressing wrap directly onto surface of Pastry Cream to prevent a skin from forming. Refrigerate until completely cool. (This can be made ahead of time; for a quick chill, place bowl in an ice water bath.)

Sugar Icing

Makes 1¼ cups

- **2 cups (240 grams) confectioners' sugar**
- **3 tablespoons (45 grams) whole milk, room temperature**

1. In a medium bowl, whisk together confectioners' sugar and milk until smooth. Use immediately.

CHERRY WALNUT DUTCH OVEN BREAD

Makes 1 loaf

Chewy dried cherries add texture and tart flavor to the classic Dutch oven bread formula. Let it have a long, cold rest in the refrigerator for the best flavor—then let a very hot Dutch oven and 40-minute bake take you the rest of the way.

3 cups (381 grams) bread flour
1 cup (130 grams) whole wheat flour
1 tablespoon (9 grams) kosher salt
2¼ teaspoons (7 grams) instant yeast
1¾ cups plus 2 tablespoons (425 grams) warm water (105°F/41°C to 110°F/43°C)
1 cup (113 grams) chopped walnuts
¾ cup (120 grams) dried cherries
Corn flour, for dusting

1. In a large bowl, place bread flour, whole wheat flour, salt, and yeast. Add 1¾ cups plus 2 tablespoons (425 grams) warm water, and stir with hands until fully combined and a sticky dough forms. (Alternatively, in the bowl of a stand mixer fitted with the paddle attachment, place bread flour, whole wheat flour, salt, and yeast. Add 1¾ cups plus 2 tablespoons [425 grams] warm water, and beat at medium speed until a sticky dough forms, about 30 seconds.) Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours.
2. Refrigerate for at least 2 hours (preferably overnight) or up to 5 days*.
3. In a small bowl, stir together walnuts and cherries.
4. Turn out dough onto a lightly floured surface. Lightly dust dough with flour, and roll to 1-inch thickness. Sprinkle roughly two-thirds of walnut mixture onto dough. Starting on left side and working clockwise, fold edges of dough toward center, pressing lightly. Reroll dough to 1-inch thickness; sprinkle with remaining walnut mixture, and repeat folding dough to center. Turn dough ball over, and using both hands, cup dough, and pull it toward you. Turn dough 90 degrees, and repeat until you have a tight, sealed round. It is OK if some of the walnuts and cherries are poking out through the dough. (See Shape Your Boule on page 110.)
5. Heavily dust a sheet of parchment paper with corn flour; place dough, seam side down, on parchment. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
6. When dough has 30 minutes left to rise, place a 6- to 7-quart Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).
7. Carefully remove hot Dutch oven from oven; remove lid, and use parchment sling to quickly slide dough into Dutch oven. Score top of bread (being careful not to touch hot sides of Dutch oven). Cover with lid, and place back in oven.
8. Immediately reduce oven temperature to 450°F (230°C). Bake for 25 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

**The longer the dough stands, the more the flavor will develop.*

SUMMER HERB DINNER ROLLS

Makes 12 rolls

Your get-togethers deserve dinner rolls that rise to the occasion. Enter these stunning sour cream knots. They have a pillowy crumb that's loaded with dill and chives. With a quick rise and a shaping method that's a cinch, this recipe is one you'll keep on rotation for years to come.

- **5 cups (625 grams) all-purpose flour, divided**
- **¼ cup (50 grams) granulated sugar**
- **4½ teaspoons (14 grams) instant yeast**
- **1 tablespoon (9 grams) kosher salt**
- **1 cup (240 grams) plus 1 tablespoon (15 grams) water**
- **½ cup (120 grams) sour cream**
- **¼ cup (57 grams) plus 2 tablespoons (28 grams) unsalted butter, melted and divided**
- **2 large eggs (100 grams), room temperature and divided**
- **¼ cup (12 grams) finely chopped fresh chives**
- **2 teaspoons (1.5 grams) finely chopped fresh dill**
- **¼ teaspoon (1.5 grams) garlic salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, yeast, and kosher salt.
2. In a medium saucepan, heat 1 cup (240 grams) water, sour cream, and ¼ cup (57 grams) melted butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm sour cream mixture to flour mixture, and beat at medium speed until combined. Beat in 1 egg (50 grams) until combined. With mixer on low speed, gradually add 3¼ cups (406 grams) flour, chives, and dill, beating just until a shaggy dough forms.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 7 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Cover and let rise in a warm, draft-free place (75°F/24°C) for 10 minutes. (Dough will puff slightly.)
4. Line a 13x9-inch rimmed baking sheet with parchment paper.
5. Divide dough into 12 portions (about 93 grams each). With lightly floured hands, roll 1 portion into a 12-inch-long rope. (Keep remaining dough covered to prevent it from drying out.) Tie a loose knot toward one end of rope, leaving about 1 inch on one end. Pinch together both ends of dough under knot, forming a knotted ball. Place, seam side down, on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 30 minutes.
6. Preheat oven to 375°F (190°C).
7. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) water. Brush tops of dough with egg wash.
8. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 20 to 25 minutes, covering with foil to prevent excess browning, if necessary.
9. In a small bowl, stir together garlic salt and remaining 2 tablespoons (28 grams) melted butter. Brush tops of warm rolls with garlic butter. Serve warm.

FRENCH ONION BREAD

Makes 1 (9-inch) loaf

We're flipping the script on your favorite onion soup. This pillowy bread round combines sherry, thyme, and caramelized Vidalia onions to impart the traditional French onion flavor while Gruyère brings cheesy decadence to the formula.

4¼ cups (531 grams) all-purpose flour, divided
¼ cup (50 grams) granulated sugar
2¼ teaspoons (7 grams) active dry yeast
1 teaspoon (3 grams) kosher salt
½ cup (120 grams) whole milk
½ cup (120 grams) water
⅓ cup (76 grams) unsalted butter
¼ cup (60 grams) sour cream
1 large egg (50 grams), room temperature
Caramelized Onions (recipe follows)
½ cup (113 grams) unsalted butter, softened
2 tablespoons (4 grams) fresh thyme
8 ounces (227 grams) Gruyère cheese, shredded and divided

1. In the bowl of a stand mixer, whisk together 2 cups (250 grams) flour, sugar, yeast, and salt by hand.
2. In a medium saucepan, heat milk, ½ cup (120 grams) water, butter, and sour cream over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and using the paddle attachment, beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating until combined.
3. Switch to the dough hook attachment. Beat at low speed until a soft, smooth, and somewhat sticky dough forms and pulls away from bowl, 9 to 10 minutes; add up to remaining ¼ cup (31 grams) flour if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Spray a 9-inch round cake pan with cooking spray.
6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and roll into a 21x12-inch rectangle.
7. In a small bowl, combine softened butter and thyme. Spread thyme butter onto dough, leaving a ½-inch border on one long side. Sprinkle and spread Caramelized Onions onto thyme butter. Sprinkle 6 ounces (170 grams) cheese onto onions. Starting with long side opposite border, roll dough into a log, pinching seam to seal. Place log seam side down, and cut in half lengthwise, leaving 1½ inches intact at one end. Carefully twist dough pieces, cut sides up, around each other; form into a circle. Place, cut sides up, in prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, about 30 minutes.
8. Position one oven rack in center and one at top of oven. Preheat oven to 350°F (180°C).
9. Bake on center rack for 30 minutes. Sprinkle remaining 2 ounces (57 grams) cheese on top, and bake until cheese is melted and golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 15 to 20 minutes more, placing a piece of foil on top rack of oven to prevent excess browning, if necessary. Let cool in pan for 20 minutes. Remove from pan. Serve warm or at room temperature.

Caramelized Onions

Makes 1 cup

¼ cup (57 grams) unsalted butter
2 pounds (908 grams) Vidalia onions, thinly sliced (about 8 cups)
1 teaspoon (3 grams) kosher salt
½ teaspoon (2 grams) granulated sugar
½ teaspoon (1 gram) ground black pepper
½ cup (120 grams) dry sherry

1. In a large Dutch oven, melt butter over medium heat. Add onion; cook, stirring occasionally, until softened, about 15 minutes. Add salt, sugar, and pepper; cook, stirring occasionally, until onion is deep golden brown, 30 to 40 minutes.
2. Increase heat to high, and add sherry; cook until most of liquid has evaporated. Transfer to a glass bowl, and let cool to room temperature.

BRIOCHE BURGER BUNS

Makes 10 buns

Buttery and tender, our brioche buns are the luxurious accompaniment your cookouts need. We sprinkled them with sesame seeds and flaked sea salt for a touch of tradition.

- **2½ cups (313 grams) all-purpose flour, divided**
- **2 cups (254 grams) bread flour, divided**
- **3 tablespoons (36 grams) granulated sugar**
- **1 tablespoon (9 grams) kosher salt**
- **2¼ teaspoons (7 grams) active dry yeast**
- **1 cup (240 grams) water**
- **¼ cup (60 grams) plus 1 tablespoon (15 grams) whole milk, divided**
- **¼ cup (57 grams) unsalted butter**
- **2 large eggs (100 grams), room temperature and divided**
- **1 large egg yolk (19 grams), room temperature**
- **1 tablespoon (9 grams) sesame seeds**
- **1½ teaspoons (5 grams) flaked sea salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1 cup (125 grams) all-purpose flour, 1 cup (127 grams) bread flour, sugar, kosher salt, and yeast.

2. In a medium saucepan, heat 1 cup (240 grams) water, ¼ cup (60 grams) milk, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add 1 egg (50 grams) and egg yolk, and beat until combined. With mixer on low speed, gradually add 1¼ cups (156 grams) all-purpose flour and remaining 1 cup (127 grams) bread flour, beating just until combined and stopping to scrape sides of bowl.

3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 11 to 12 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) all-purpose flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a lightly floured surface, and shape into a smooth round.

4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.

5. Line a baking sheet with parchment paper.

6. Lightly punch down dough. Cover and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide into 10 portions (about 101 grams each). Roll 1 portion into a smooth round. (See Note.) (Keep remaining dough covered to prevent it from drying out.) Press flat into a 3-inch disk. Repeat with remaining dough, and place at least 2 inches apart on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes.

7. Preheat oven to 350°F (180°C).

8. In a small bowl, whisk together remaining 1 egg (50 grams) and remaining 1 tablespoon (15 grams) milk. Brush egg wash onto buns. Sprinkle sesame seeds and sea salt on top of buns.

9. Bake until golden and an instant-read thermometer inserted in center registers 190°F (88°C), 12 to 15 minutes. Let cool on pan for 10 minutes. Remove from pan, and let cool completely on a wire rack.

Note: *Both the Brioche Burger Buns and the Pretzel Buns (page 82) can be shaped using the hand-rolling method (demonstrated right) or the countertop-rolling method (see page 112). Either one will work wonders.*

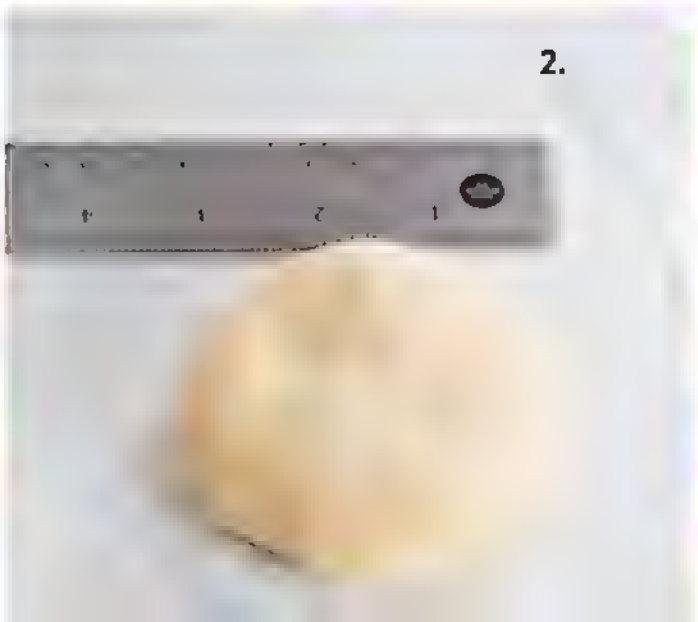
SHAPE AND BAKE: BRIOCHE BURGER BUNS

1. Turn out dough onto a lightly floured surface, and divide into 10 portions (about 101 grams each). Roll 1 portion into a smooth round, gently cupping and rolling dough between your palms to form a smooth ball. (Keep remaining dough covered to prevent it from drying out.)

2. Press flat into a 3-inch disk. Repeat with remaining dough, and place at least 2 inches apart on prepared pan.

3. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 30 to 45 minutes. Brush egg wash onto buns. Sprinkle sesame seeds and sea salt on top of buns.

1.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PRETZEL BUNS

Makes 10 buns

With the saltiness and chewiness of your favorite ballpark snack, our Pretzel Buns bring brilliant texture and taste to the table.

- **4¼ to 4½ cups (540 to 572 grams) bread flour, divided**
- **2 tablespoons (28 grams) firmly packed light brown sugar**
- **2¼ teaspoons (7 grams) active dry yeast**
- **1½ teaspoons (4.5 grams) kosher salt**
- **9½ cups (2,280 grams) plus 1 tablespoon (15 grams) water, divided**
- **2 tablespoons (28 grams) unsalted butter**
- **¼ cup (60 grams) baking soda**
- **1 large egg yolk (19 grams)**
- **2 tablespoons (20 grams) flaked sea salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 2 cups (254 grams) flour, brown sugar, yeast, and kosher salt.
2. In a small saucepan, heat 1½ cups (360 grams) water and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm butter mixture to flour mixture, and beat at medium speed until combined. With mixer on low speed, gradually add 2¼ cups (286 grams) flour, beating just until combined and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 7 to 8 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (32 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out onto a lightly floured surface, and shape into a smooth round.
4. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
5. Place a large piece of parchment paper on work surface, and dust with flour.
6. In a 4-quart stockpot, bring 8 cups (1,920 grams) water and baking soda to a slow boil over low heat.
On a very lightly floured surface, divide dough into 10 portions (about 95 grams each). Shape each portion into a smooth ball. (See Note on page 79.) Press each ball flat into a 3-inch disk, and place on prepared parchment. Cover and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.
7. Preheat oven to 425°F (220°C). Line 2 baking sheets with parchment paper.
8. Carefully drop buns, 2 to 3 at a time, into boiling water-baking soda mixture. Cook for 30 seconds; turn, and cook for 30 seconds. Using a spider strainer, remove from water, letting excess drip off, and place at least 1½ inches apart on prepared pans.
9. In a small bowl, whisk together egg yolk and remaining 1 tablespoon (15 grams) water. Brush egg wash onto buns. Using a lame or sharp paring knife, score a 1-inch "X" in top of each bun. Sprinkle sea salt on top of buns.
10. Bake until deep golden brown, 18 to 20 minutes. Let cool on pans for 15 minutes. Remove from pans, and let cool completely on wire racks before slicing.

SHAPE AND BAKE

1. On a very lightly floured surface, divide dough into 10 portions (about 95 grams each). Use your palm to press down on dough to release any air bubbles. Rotate your hand until dough starts to form a ball; turn your hand, and make a "C" shape. Keep dough under your palm, and continue rotating your hand and applying pressure in same direction until dough becomes a smooth, tight ball.

2. Press each ball flat into a 3-inch disk, and place on floured parchment paper. Cover and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.

3. Carefully drop buns, 2 to 3 at a time, into boiling water-baking soda mixture. Cook for 30 seconds; turn, and cook for 30 seconds. Using a spider strainer, remove from water, letting excess drip off, and place at least 1½ inches apart on prepared pans.

4. In a small bowl, whisk together egg yolk and remaining 1 tablespoon (15 grams) water. Brush egg wash onto buns. Using a lame or sharp paring knife, score a 1-inch "X" in top of each bun. Sprinkle sea salt on top of buns.

TRADITIONAL ENGLISH MUFFINS

Makes 8 English muffins

Though often seen as the perfect base for eggs Benedict, this stalwart classic works as a wholesome breakfast all on its own. Try one toasted and topped with butter and honey or a slather of tart marmalade. With our straightforward and tasty recipe at your disposal, your days of buying English muffins will be numbered.

- **2½ cups (318 grams) bread flour**
- **¾ cup (180 grams) warm whole milk (120°F/49°C to 125°F/52°C)**
- **1 large egg (50 grams)**
- **1 tablespoon (14 grams) unsalted butter, cubed and softened**
- **1 tablespoon (12 grams) granulated sugar**
- **2 teaspoons (6 grams) instant yeast**
- **1 teaspoon (3 grams) kosher salt**
- **1 teaspoon (5 grams) baking powder**
- **¾ cup (112.5 grams) semolina flour**
- **¼ cup (38 grams) cornmeal**

1. In the bowl of a stand mixer fitted with the paddle attachment, beat bread flour, warm milk, egg, butter, sugar, yeast, salt, and baking powder at low speed until combined. Switch to the dough hook attachment. With mixer on medium-low speed, beat until smooth and elastic, about 5 minutes.
2. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in refrigerator overnight. (Alternatively, cover and let rise in a warm, draft-free place [75°F/24°C] until doubled in size, about 1 hour.)
3. In a small bowl, whisk together semolina flour and cornmeal. Sprinkle semolina mixture onto a well-seasoned cast-iron griddle. Line a rimmed baking sheet with parchment paper. Sprinkle semolina mixture onto prepared baking sheet. Butter 8 (3¾x1-inch) English muffin rings. For a small, single-burner griddle, place 4 rings on griddle; set aside remaining 4 rings. For a large, double-burner griddle, place all 8 rings on griddle.
4. Let dough come to room temperature. On a lightly floured surface, divide dough into 8 equal portions. Shape each portion into a ball, and roll each ball into a 3½-inch disk. Place 1 disk in each prepared muffin ring. Sprinkle tops lightly with semolina mixture. Cover loosely with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 20 minutes.
5. Preheat oven to 350°F (180°C).
6. Place griddle on stove, and heat over medium-low heat, letting muffins to come to temperature with griddle. Cook, moving griddle around occasionally for even heat, until muffins are golden brown on bottom, 5 to 7 minutes. Turn muffins, and remove rings; cook until golden brown on bottom and an instant-read thermometer inserted in center registers 190°F (88°C), about 5 minutes. If muffins register below 190°F (88°C) but are golden brown, place on prepared baking sheet, and cover with foil.
7. Bake for 5 to 10 minutes. Let cool completely on a wire rack.
8. If using a single-burner griddle, remove griddle from heat, and let cool to room temperature. Wipe griddle clean, and sprinkle with remaining semolina mixture. Place remaining 4 muffins on griddle. Place griddle on stove, and heat over medium-low heat, letting muffins come to temperature with griddle. Repeat procedure as directed. Store in an airtight container for up to 5 days.

CRESCENT ROLLS

Makes 24 rolls

Is there any roll that sets the scene for a convivial dinner better than a breadbasket piled high with buttery crescents? If you're anything like us, you and the crescent go way back. Dressed up with sea salt, this roll's timeless shape and versatility make it a family favorite as well as a busy baker's go-to recipe. (The dough can be made ahead for a worry-free addition to the dinner table.)

4¼ cups (540 grams) bread flour
4½ teaspoons (14 grams) instant yeast
1 tablespoon (9 grams) kosher salt
1 cup (240 grams) whole milk
½ cup (113 grams) unsalted butter
2 tablespoons (24 grams) granulated sugar
2 tablespoons (42 grams) honey
1 large egg (50 grams), room temperature
1 large egg yolk (19 grams), room temperature
¼ cup (57 grams) unsalted butter, melted
Garnish: flaked sea salt

1. In the bowl of a stand mixer fitted with the dough hook attachment, combine flour, yeast, and kosher salt.
2. In a small saucepan, heat milk, butter, sugar, and honey over medium-low heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at low speed just until combined, about 2 minutes. Add egg and egg yolk, and beat until a smooth and elastic dough forms, about 6 minutes.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.
4. Line 2 baking sheets with parchment paper.
5. Punch down dough. On a lightly floured surface, divide dough in half (about 490 grams each). Roll one half of dough into a 14-inch circle. (Keep remaining dough covered to prevent it from drying out.) Using a pastry wheel, cut dough into 12 equal triangles. Starting from widest end of triangle, roll up dough, pinching pointed end to seal. Place rolls, pointed side down, on prepared pans. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 35 to 45 minutes.
6. Preheat oven to 375°F (190°C).
7. Brush rolls with melted butter.
8. Bake until golden brown, 10 to 11 minutes. Brush with melted butter again, and sprinkle with sea salt, if desired. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 4 days.

DRIED HERB CIABATTA

Makes 2 loaves

If you know in advance that you want to make this herbaceous ciabatta, get your Poolish ready the day before. You can load this dough up with whichever dried herbs you prefer. If you don't have bread flour, all-purpose flour will also work, though it will make the bread less chewy.

Poolish (recipe follows)
1 cup (240 grams) cool water (60°F/16°C)
2 tablespoons (28 grams) olive oil
½ teaspoon (1.5 grams) instant yeast
¾ teaspoon dried basil
¾ teaspoon dried oregano
¾ teaspoon dried parsley
½ teaspoon dried rosemary
2½ cups (318 grams) bread flour
½ cup (62 grams) white whole wheat flour
1 tablespoon (9 grams) kosher salt

1. In the bowl of a stand mixer fitted with the paddle attachment, place Poolish. Add 1 cup (240 grams) cool water, oil, yeast, basil, oregano, parsley, and rosemary. Add flours and salt, and beat at low speed for 4 minutes. Increase mixer speed to medium, and beat for 5 to 6 minutes. (Dough should pass the windowpane test [see page 109 for our guide to testing your dough for proper gluten development] but may still stick slightly to sides of bowl.) Turn out onto a heavily floured surface, and shape into a round.
2. Spray a large bowl with cooking spray. Place dough in bowl. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 2½ hours, folding dough in bowl every 30 minutes. (To fold, use a floured hand to reach under one side of dough, and pull gently over center; repeat with opposite side of dough.)
3. Place 2 (16x12-inch) sheets of parchment paper on a work surface, and generously dust with flour. On a lightly floured surface, turn out dough, and shape roughly into a 14x10½-inch rectangle; dimple surface with fingertips. Using a bench scraper, cut dough in half lengthwise; transfer halves to prepared parchment sheets.
4. Gently stretch each portion of dough into a 15½x5-inch rectangle. Dimple surface again with fingertips. Cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) for 1 hour.
5. Preheat oven to 425°F (220°C). Line 2 baking sheets with parchment paper.
6. Quickly turn out each portion of dough onto a prepared pan.
7. Bake until golden and an instant-read thermometer inserted in center registers 205°F (96°C), 12 to 15 minutes. Let cool completely on wire racks.

POOLISH

Makes 4 cups

1¼ cups plus 2½ tablespoons (179 grams) bread flour
¾ cup plus 1 tablespoon (195 grams) room temperature water (70°F/21°C)
2 tablespoons (14 grams) white whole wheat flour*
1/16 teaspoon instant yeast

1. In a medium bowl, stir together bread flour, ¾ cup plus 1 tablespoon (195 grams) room temperature water, wheat flour, and yeast until dry ingredients are completely moistened. Cover with plastic wrap, and let stand at room temperature for 14 to 16 hours.

**If you do not have white whole wheat flour on hand, the same amount of bread flour or regular whole wheat flour can be used instead.*

PRO TIP
Because the Poolish is a 100% hydration starter (meaning it's fed with water and flour in relatively equal weight measurements), the ciabatta dough will be wet and sticky. Don't be alarmed—this is what gives the bread its signature chewy, open crumb.

BASIC BAGELS

Makes 12 bagels

Plain and perfect, these bagels are the ideal chewy canvases for your choice of toppings, a customizable bagel experience for those who want an assorted spread. But any way you top them, these ringed beauties are primed for lox, schmears, and plenty of butter.

7 cups (889 grams) bread flour
2 tablespoons (18 grams) kosher salt
1¾ teaspoons (5.25 grams) instant yeast
2⅓ cups (560 grams) warm water (120°F/49°C to 130°F/54°C)
½ cup (170 grams) plus 2 tablespoons (42 grams) barley malt syrup, divided
8 cups (1,920 grams) plus 1 tablespoon (15 grams) water, divided
1 large egg white (30 grams)
Toppings: everything bagel seasoning, sesame seeds, poppy seeds, freshly grated Asiago cheese

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together flour, salt, and yeast by hand. Add 2⅓ cups (560 grams) warm water and 2 tablespoons (42 grams) barley malt syrup, and beat at low speed until a shaggy dough forms, about 1 minute.
2. Switch to the dough hook attachment. Beat at low speed until dough pulls away from sides and bottom of bowl, about 8 minutes. (Dough will be elastic but may not look completely smooth.) Turn out dough onto a lightly floured surface, and shape into a smooth ball.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
4. Place a large sheet of parchment paper in a warm, draft-free place (75°F/24°C); dust parchment with flour.
5. Divide dough into 12 portions (about 107 grams each). Shape each portion into a ball. Place 1 ball in your hand. Using your thumb and forefinger, pinch a hole in center of ball, and stretch hole to about 3 inches wide. Place on prepared parchment. Repeat with remaining dough. (Once dough contracts, the hole should be 1 to 1½ inches wide.) Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 15 to 30 minutes.
6. Preheat oven to 400°F (200°C). Line 2 baking sheets with parchment paper.
7. In a large stockpot, heat 8 cups (1,920 grams) water and remaining ½ cup (170 grams) barley malt syrup over medium-low heat just until bubbles form around edges of pot. (Do not boil.) Carefully drop bagels, 1 to 2 at a time, into pot using a spider strainer. Cook for 10 seconds per side; immediately transfer to prepared pans.
8. In a small bowl, whisk together egg white and remaining 1 tablespoon (15 grams) water. Brush dough with egg wash, and sprinkle with desired toppings.
9. Bake until golden brown, 20 to 25 minutes. Let cool on pans for 10 minutes. Serve warm or at room temperature.

MILK BREAD

Makes 24 rolls

Sweet, downy Milk Bread gets its unparalleled texture from Tangzhong, a milk and flour mixture that is heated on the stove until thickened into a creamy paste. The second crucial part of the Milk Bread recipe? A rolled and spiraled shaping method, which gives the loaf its towering height and the iconic swirling imprint on the side crust.

1⅓ cups (320 grams) warm whole milk (100°F/38°C to 110°F/43°C)
⅔ cup (133 grams) granulated sugar
4½ teaspoons (14 grams) active dry yeast
5½ cups (699 grams) bread flour
Tangzhong (recipe follows)
3 large eggs (150 grams), divided
2 teaspoons (6 grams) kosher salt
6 tablespoons (84 grams) unsalted butter, room temperature
1 tablespoon (15 grams) whole milk

1. In a small bowl, whisk together warm milk, sugar, and yeast. Let stand until foamy, about 10 minutes.
2. In the bowl of a stand mixer fitted with the dough hook attachment, stir together yeast mixture, flour, Tangzhong, 2 eggs (100 grams), and salt with a wooden spoon until combined. Beat at low speed for 5 minutes. Add butter, and beat at medium-low speed for 6 minutes. Scrape sides of bowl, and turn dough over. Beat for 2 minutes. Check dough's gluten development by using the windowpane test. (See page 109 for our guide to testing your dough for proper gluten development. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
3. Spray 2 (9x5-inch) loaf pans (for loaves) or 2 (13x9-inch) baking pans (for rolls) with cooking spray.
4. For loaves: Divide dough into 6 equal portions (about 252 grams each). Shape each portion into a ball. Roll each ball into a 12x5-inch oval. Fold right third (lengthwise) over middle third. Fold left side over middle. Using a rolling pin, flatten dough, and reroll into a 12x5-inch oval. Starting with one short side, roll dough away from you into a cylinder. Place, seam side down, in prepared pan. Repeat with remaining dough, placing 3 portions in each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
5. For rolls: Divide dough into 24 equal portions. Roll each portion into a ball. Using a rolling pin, roll each portion into a 7x3-inch oval. Fold right third (lengthwise) over middle third. Fold left side over middle. Using a rolling pin, flatten dough, and roll into a 7x2½-inch oval. Starting with one short side, roll dough away from you into a cylinder. Place, seam side down, in prepared pan. Repeat with remaining dough, placing 12 rolls in each prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, about 1 hour.
6. Preheat oven to 350°F (180°C).
7. In a small bowl, whisk together milk and remaining 1 egg (50 grams). Brush top of dough with egg wash.
8. For loaves: Bake until an instant-read thermometer inserted in center registers 190°F (88°C), about 30 minutes, covering with foil during last 10 minutes of baking to prevent excess browning. Immediately remove from pans, and let cool completely on a wire rack before slicing.
9. For rolls: Bake until golden brown, about 20 minutes. Let cool in pans for 15 to 20 minutes. Remove from pans, and let cool on a wire rack. Serve warm or at room temperature.

Tangzhong

Makes about ¾ cup

The magic of Milk Bread can be chalked up to the Tangzhong, a paste made from milk and flour that's slowly heated to exactly 149°F (65°C). It resembles a loose white roux and has two purposes: extend the bread's shelf life for up to 4 days and lock in moisture without making the bread heavy.

¾ cup (180 grams) whole milk
¼ cup (32 grams) bread flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until mixture thickens, an instant-read thermometer registers 149°F (65°C), and whisk leaves lines on bottom of saucepan. Transfer to a small bowl, and let cool to room temperature before using.

FOUR-CHEESE PULL-APART MILK BREAD

Makes 1 (9-inch) loaf

We gave Japanese milk bread a savory twist by filling this loaf with a quartet of melted mozzarella, provolone, fontina, and cream cheese. With buttery pull-apart layers, this recipe is made for sharing. Just put it on the table and watch your guests tear off their own piece of downy perfection.

1¼ cups (300 grams) warm whole milk (100°F/38°C to 110°F/43°C)
⅔ cup (133 grams) granulated sugar
4½ teaspoons (14 grams) active dry yeast
6 cups (762 grams) bread flour
Tangzhong (recipe follows)
2 large eggs (100 grams), room temperature
4 teaspoons (12 grams) kosher salt
6 tablespoons (84 grams) unsalted butter, softened
4 ounces (113 grams) cream cheese, softened
¾ cup (85 grams) freshly grated fontina cheese
¾ cup (85 grams) freshly grated mozzarella cheese
¾ cup (85 grams) freshly grated provolone cheese
2 tablespoons (28 grams) unsalted butter, melted
Flaked sea salt, for sprinkling

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together warm milk, sugar, and yeast by hand. Let stand until foamy, about 10 minutes.
2. Add flour, Tangzhong, eggs, and kosher salt to yeast mixture, and beat at very low speed until combined, about 30 seconds. Switch to the dough hook attachment. Beat at low speed until smooth and elastic, about 6 minutes. Add softened butter, 1 tablespoon (14 grams) at a time, beating until combined after each addition, about 3 minutes total. Beat until dough is smooth and elastic, about 1 minute. Turn out dough onto a lightly floured surface, and shape into a smooth round.
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
4. Spray a 9-inch square baking pan with cooking spray. Line pan with parchment paper, letting excess extend over sides of pan.
5. Punch down dough, and turn out onto a lightly floured surface. Roll dough into a 22x10-inch rectangle, about ½ inch thick. Spread cream cheese onto dough, and sprinkle with fontina, mozzarella, and provolone. Trim ½ inch off each side of dough, creating a 21x9-inch rectangle. Using a pastry cutter, cut dough into 3 (21x3-inch) rectangles. Cut each rectangle into 14 (3x1½-inch) pieces. Stack pieces in 3 rows in prepared pan, squishing dough as needed. Cover and let rise in a warm, draft-free place (75°F/24°C) until puffed, 20 to 30 minutes.
6. Preheat oven to 350°F (180°C).
7. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 45 to 50 minutes, covering with foil after 30 minutes of baking to prevent excess browning. Let cool in pan for 10 minutes. Using excess parchment as handles, remove from pan. Brush with melted butter, and sprinkle with sea salt. Serve warm.

Tangzhong

Makes about ¾ cup

¾ cup (180 grams) whole milk
¼ cup (32 grams) bread flour

1. In a small saucepan, whisk together milk and flour. Cook over medium-low heat, whisking constantly, until mixture is thickened, an instant-read thermometer registers 149°F (65°C), and whisk leaves lines on bottom of pan. Transfer to a small bowl, and let cool to room temperature before using.

GARLIC HERB CLOVER ROLLS

Makes 12 rolls

We partnered up with Bob's Red Mill to create the ultimate versatile, tender base dough for the Better Baking Academy with Bob's Red Mill. This rendition of the Do-It-All Dough gets a generous brush of garlic herb butter before being popped into the oven. The result? Buttery, aromatic perfection. On page 112, we break down how to shape perfect clover rolls with images and tips from our test kitchen.

Do-It-All Dough (recipe follows)
- ¼ cup (57 grams) unsalted butter, melted
- ¾ teaspoon (4.5 grams) garlic salt
- ½ tablespoon (1 gram) chopped fresh rosemary
- ½ tablespoon (1 gram) chopped fresh thyme
- 3 tablespoons (15 grams) grated Parmesan cheese, divided

1. Spray a 12-cup muffin pan with cooking spray.
2. Punch down Do-It-All Dough, and let stand for 5 minutes. Turn out dough onto a lightly floured surface, and divide into 12 portions (about 70 grams each). Divide 1 portion into 3 pieces (about 23 grams each). (Keep remaining dough covered to prevent it from drying out.) Roll each piece into a smooth ball. Place 3 dough balls, seam side down, in a prepared muffin cup. Repeat with remaining dough. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 20 to 30 minutes.
3. Preheat oven to 350°F (180°C).
4. In a small bowl, stir together melted butter, garlic salt, rosemary, and thyme. Brush butter mixture onto rolls, and sprinkle with 1½ tablespoons (7.5 grams) cheese.
5. Bake until golden brown and an instant-read thermometer inserted in center registers 190°F (88°C), 8 to 12 minutes, rotating pan halfway through baking. Brush with butter mixture, and sprinkle with remaining 1½ tablespoons (7.5 grams) cheese. Serve warm or at room temperature. Store in an airtight container at room temperature for up to 4 days.

Do-It-All Dough

Makes enough for 12 rolls

- 3¾ cups (469 grams) all-purpose flour*, divided
- 2 tablespoons (24 grams) granulated sugar
- 1 tablespoon (9 grams) kosher salt
- 2¼ teaspoons (7 grams) active dry yeast
- ½ cup (120 grams) whole milk
- ½ cup (120 grams) water
- ⅓ cup (76 grams) unsalted butter
- 1 large egg (50 grams), room temperature

1. In the bowl of a stand mixer fitted with the paddle attachment, combine 1½ cups (188 grams) flour, sugar, salt, and yeast.
2. In a medium saucepan, heat milk, ½ cup (120 grams) water, and butter over medium heat until an instant-read thermometer registers 120°F (49°C) to 130°F (54°C). Add warm milk mixture to flour mixture, and beat at medium speed until combined. Add egg, beating until combined. With mixer on low speed, gradually add 2 cups (250 grams) flour, beating just until a shaggy dough comes together and stopping to scrape sides of bowl.
3. Switch to the dough hook attachment. Beat at low speed until a soft, somewhat sticky dough forms, 6 to 7 minutes, stopping to scrape sides of bowl and dough hook; add up to remaining ¼ cup (31 grams) flour, 1 tablespoon (8 grams) at a time, if dough is too sticky. Turn out dough onto a lightly floured surface, and shape into a smooth round.
4. Lightly oil a large bowl. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 40 minutes to 1 hour.

**We used Bob's Red Mill Organic All-Purpose Flour.*

SOURDOUGH BOULE

Makes 1 round boule

Four simple ingredients combine with one highly cultured leaven to form the ideal sourdough: chewy crust, open crumb, and well-developed flavor. It's the baker's simplest triumph. Before you bake, be sure to check out our Know Your Dough chapter on page 105. We take a deep dive into Dutch oven baking, and coach you through everything from starting a starter to shaping your boule.

Leaven:

- **⅓ cup (80 grams) lukewarm water (80°F/27°C)**
- **1 tablespoon (16 grams) sourdough starter (see How to Start Your Sourdough Starter on page 105)**
- **¼ cup plus 1 tablespoon (40 grams) bread flour**
- **¼ cup plus 1 tablespoon (40 grams) whole wheat flour**

Dough:

- **1 cup plus 3 tablespoons (285 grams) lukewarm water (80°F/27°C)**
- **2¾ cups plus 1 tablespoon (357 grams) bread flour**
- **¾ cup (94 grams) whole wheat flour**
- **1 tablespoon (9 grams) kosher salt**

1. For leaven: In a large bowl, stir together ⅓ cup (80 grams) lukewarm water and sourdough starter. Add flours, and stir thoroughly until smooth and no dry bits of flour remain. Loosely cover bowl, and let stand at room temperature overnight.

2. For dough: In the bowl of a stand mixer fitted with the dough hook attachment, place leaven and 1 cup plus 3 tablespoons (285 grams) lukewarm water. Add flours and salt, and beat at low speed for 4 minutes. Dough will come together and should not tear when pulled.

3. Spray a large bowl with cooking spray. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough feels smooth and soft, 2 to 2½ hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 4 times around bowl.)

4. Turn out dough onto a lightly floured surface. Gently press dough flat into a 9-inch circle. Fold right third of dough over to center; fold left third over first fold. Cover with a kitchen towel, and let stand for 20 to 30 minutes.

5. For final shape, press dough flat again. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough and pull it toward you to seal. Turn dough 90 degrees, and pull again until a tight, smooth boule forms. Place, seam side up, in a banneton (proofing basket) or a small bowl lined with a kitchen towel heavily dusted with bread flour. Loosely cover dough with towel, and let rise for 3 hours. (Alternatively, place in refrigerator to cold-ferment overnight. Let stand at room temperature for 1 hour before baking.)

6. When dough has 30 minutes left to rise, place a Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).

7. Turn out boule onto a sheet of parchment paper dusted with flour. Dust top of boule lightly with flour. Using a lame or razor blade, score top of loaf.

8. Carefully remove hot Dutch oven from oven; remove lid, and place boule, still on parchment, in Dutch oven. Cover with lid, and place back in oven.

9. Immediately reduce oven temperature to 425°F (220°C). Bake for 25 minutes. Remove lid, and bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 5 to 10 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

SHORTCUT SOURDOUGH BOULE

Makes 1 oval boule

Sourdough without homemade sourdough starter sounds impossible, but this recipe and its revolutionary ingredient—Platinum® Instant Sourdough Yeast from Red Star®—guarantees it. With dried sourdough starter mixed with high-powered yeast, this sourdough boule skips the starter without missing any flavor. For a bit of variety, we swapped our round Dutch oven and boule shape for a long oval.

4½ cups (572 grams) bread flour
1 (0.63-ounce) package (18 grams) instant sourdough yeast*
1 tablespoon (9 grams) kosher salt
1¾ cups (420 grams) warm water (105°F/41°C to 110°F/43°C)

1. In the bowl of a stand mixer fitted with the paddle attachment, combine flour, instant sourdough yeast, and salt. Add 1¾ cups (420 grams) warm water, and beat at medium-low speed until a sticky dough forms, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) for 2 hours. Refrigerate for at least 2 hours.
2. Line a baking sheet with parchment paper, and generously dust with flour.
3. Turn out dough onto a floured surface. Gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough and pull it toward you to seal. Turn dough 180 degrees, and pull again until a tight, smooth, oval boule forms. Place dough, seam side down, on prepared pan. Cover and let rise in a warm, draft-free place (75°F/24°C) for 1 hour. (Alternatively, place dough on prepared pan; cover and refrigerate overnight. The next day, remove dough from refrigerator, and let rise in a warm, draft-free place [75°F/24°C] for 1 hour.)
4. When dough has 30 minutes left to rise, place a 5- to 7-quart oval enamel-coated Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).
5. Using a lame or razor blade, score top of loaf. Carefully remove hot Dutch oven from oven; remove lid, and place dough, still on parchment, in Dutch oven. Cover with lid, and place back in oven.
6. Immediately reduce oven temperature to 425°F (220°C). Bake for 30 minutes. Remove lid, and bake until an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

**We used Platinum Instant Sourdough Yeast from Red Star.*

BAKING SHEET METHOD:

Although we prefer the Dutch oven method, this recipe can be baked on a baking sheet. To bake on a baking sheet, cover loaf with foil, and tightly seal foil around rim of pan. Bake at 425°F (220°C) for 30 minutes. Uncover and bake until an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more.

HERBED PAIN D'ÉPI

Makes 2 loaves

This pain d'épi has all the rich texture and sourdough flavor without the need for a homemade starter.

1¼ cups (300 grams) warm water (110°F/43°C to 115°F/46°C), divided
1 (0.63-ounce) package (18 grams) instant sourdough yeast*
4 cups (508 grams) bread flour, divided
2¾ teaspoons (8.25 grams) kosher salt
1 teaspoon (2 grams) garlic powder
1 teaspoon chopped fresh rosemary
1 teaspoon chopped fresh sage
1 teaspoon chopped fresh thyme
½ teaspoon (1 gram) ground black pepper
1½ cups (360 grams) boiling water
Herbed olive oil, to serve

1. In the bowl of a stand mixer fitted with the paddle attachment, whisk together ¾ cup (180 grams) warm water and instant sourdough yeast by hand until dissolved. Add 1⅓ cups (169 grams) flour, and beat at low speed until combined, about 30 seconds. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 30 to 45 minutes.
2. Add salt, garlic powder, rosemary, sage, thyme, pepper, remaining 2⅔ cups (339 grams) flour, and remaining ½ cup (120 grams) warm water to yeast mixture, and beat at low speed until dough comes together, about 30 seconds. Switch to the dough hook attachment. Beat at low speed for 2 minutes. (Dough will appear rough rather than smooth at this point.)
3. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let stand in a warm, draft-free place (75°F/24°C) until smooth and elastic, about 1½ hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 4 times around bowl.)
4. Turn out dough onto a very lightly floured surface, and divide in half. Gently pat one half into a 9x4-inch rectangle; fold one short side over center third, pinching to seal. Fold remaining third over folded portion, pinching to seal. Turn dough over so it is seam side down. Cover and let stand for 20 minutes. Repeat with remaining half of dough.
5. Line a rimmed baking sheet with parchment paper, letting excess extend slightly over sides of pan. Dust heavily with flour.
6. Gently pat each baguette into an 8x6-inch rectangle, one long side closest to you. Fold top third of dough to center, pressing to seal. Fold bottom third over folded portion, pressing to seal. Fold dough in half lengthwise so long edges meet. Using the heel of your hand, firmly press edges to seal. Roll into a 15- to 16-inch log of even thickness, tapering ends slightly. (Logs will shrink afterward.)
7. Place 1 log on prepared pan, seam side down, nestling it against one long side of pan. Pull up and fold parchment to create a wall on opposite side of log. Nestle remaining log, seam side down, on other side of parchment wall. Repeat pulling and folding process with parchment to form a wall on opposite side of second log, and weigh down with a kitchen towel to prevent parchment from sliding. Cover and let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, 45 to 50 minutes. (Alternatively, cover and refrigerate for 8 hours or overnight. Let rise in a warm, draft-free place (75°F/24°C) until slightly puffed, 45 to 50 minutes. Shape and bake as directed.)
8. Place a large cast-iron skillet on bottom rack of oven and a rimmed baking sheet on center rack. Preheat oven to 475°F (250°C).
9. Carefully transfer dough logs to a sheet of parchment paper; thoroughly dust tops with flour. Using kitchen scissors, make a quick, clean 45-degree cut about 1½ inches from end of 1 log, cutting about three-fourths of the way through. (Be careful not to cut all the way through dough.) Gently turn dough piece to one side. Make a second cut 1½ inches from first, and gently turn dough piece to opposite side. Repeat until you reach end of log, creating a wheat stalk shape. Repeat procedure with remaining log.
10. Remove preheated pan from oven. Carefully place parchment with dough on pan, and return to oven. Carefully pour 1½ cups boiling water into preheated skillet. (This will create a lot of steam, so wear oven mitts.) Immediately close oven door.
11. Bake until golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), about 15 minutes. Let cool on pan on a wire rack. Serve with herbed olive oil.

**We used Platinum® Instant Sourdough Yeast from Red Star®.*

TOMATO SOURDOUGH FOCACCIA

Make 1 (16x12-inch) loaf

With a chewy interior and an addictive caramelized crust adorned with fresh grape tomatoes, this rosemary-scented focaccia has all the tangy comfort of sourdough but without the hassle.

- **4 cups (500 grams) all-purpose flour**
- **1 (0.63-ounce) package (18 grams) instant sourdough yeast***
- **2 teaspoons (6 grams) kosher salt**
- **1½ cups (360 grams) warm water (120°F/49°C to 130°F/54°C)**
- **5 tablespoons (70 grams) olive oil, divided**
- **1½ cups (250 grams) grape tomatoes, halved**
- **1 tablespoon (2 grams) chopped fresh rosemary**
- **1 clove garlic (5 grams), minced**
- **2 teaspoons (6 grams) flaked sea salt**

1. In the bowl of a stand mixer fitted with the paddle attachment, stir together flour, instant sourdough yeast, and kosher salt by hand. Add 1½ cups (360 grams) warm water and 2 tablespoons (28 grams) oil, and beat at medium speed for 5 minutes.
2. Spray a large bowl with cooking spray. Place dough in bowl, turning to grease top. Cover and let rise in a warm, draft-free place (75°F/24°C) until doubled in size, 45 minutes to 1 hour.
3. Grease a rimmed baking sheet with 2 tablespoons (28 grams) oil. Turn out dough onto prepared pan. With oiled fingers, gently press dough into a 10-inch circle. Loosely cover with plastic wrap, and let stand in a warm, draft-free place (75°F/24°C) for 30 minutes.
4. With oiled fingers, press dough into a 14x11-inch oval. Loosely cover with plastic wrap, and let rise in a warm, draft-free place (75°F/24°C) until puffed, 25 to 30 minutes.
5. Preheat oven to 425°F (220°C).
6. Gently press dimples into surface of dough. Drizzle with remaining 1 tablespoon (14 grams) oil. Top with tomatoes, rosemary, and garlic. Sprinkle with sea salt.
7. Bake until golden brown, 15 to 20 minutes. Let cool on pan for 10 minutes. Serve warm or at room temperature.

**We used Platinum® Instant Sourdough Yeast from Red Star®. Platinum Instant Sourdough Yeast can be substituted with 1 (0.25-ounce) package (7 grams) Platinum® Yeast from Red Star®. Increase bake time to 20 to 25 minutes.*

cover recipe

CHEDDAR JALAPEÑO SOURDOUGH BOULE

Makes 1 round boule

Spicy and cheesy, this Cheddar- and jalapeño-packed boule takes the satisfying flavor of sourdough one step further. In our Know Your Dough chapter on page 105, get incisive sourdough and Dutch oven bread-baking tips and tutorials straight from our test kitchen.

Leaven:

- **⅓ cup (80 grams) lukewarm water (80°F/27°C)**
- **1 tablespoon (16 grams) sourdough starter (see How to Start Your Sourdough Starter on page 105)**
- **¼ cup plus 1 tablespoon (40 grams) bread flour**
- **¼ cup plus 1 tablespoon (40 grams) whole wheat flour**

Dough:

- **1 cup plus 3 tablespoons (285 grams) lukewarm water (80°F/27°C)**
- **2¾ cups plus 1 tablespoon (357 grams) bread flour**
- **1¼ cups (171 grams) ¼-inch-cubed sharp Cheddar cheese**
- **¾ cup (94 grams) whole wheat flour**
- **2 tablespoons (18 grams) diced seeded jalapeño**
- **1 tablespoon (9 grams) kosher salt**

1. For leaven: In a large bowl, stir together ⅓ cup (80 grams) lukewarm water and sourdough starter. Add flours, and stir thoroughly until smooth and no dry bits of flour remain. Loosely cover bowl, and let stand at room temperature overnight.

2. For dough: In the bowl of a stand mixer fitted with the dough hook attachment, place leaven and 1 cup plus 3 tablespoons (285 grams) lukewarm water. Add bread flour, cheese, whole wheat flour, jalapeño, and salt, and beat at low speed for 4 minutes. Dough will come together and should not tear when pulled.

3. Spray a large bowl with cooking spray. Place dough in bowl. Cover and let rise in a warm, draft-free place (75°F/24°C) until dough feels smooth and soft, 2 to 2½ hours, turning every 30 minutes. (To complete a turn, grab underside of dough, stretch it up, and fold it to center of dough. Do this 4 times around bowl.)

4. Turn out dough onto a lightly floured surface. Gently press dough flat into a 9-inch circle. Fold right third of dough over to center; fold left third over first fold. Cover with a kitchen towel, and let stand for 20 to 30 minutes.

5. For final shape, press dough flat again. Grab bottom edge, and gently stretch and fold bottom third over to center. Stretch right side out, and fold right third over to center; repeat with left side. Finish by folding top third over previous folds. Roll loaf away from you, and using both hands, cup dough and pull it toward you to seal. Turn dough 90 degrees, and pull again until a tight, smooth boule forms. Place, seam side up, in a banneton (proofing basket) or a small bowl lined with a kitchen towel heavily dusted with bread flour. Loosely cover dough with towel, and let rise in a warm, draft-free place (75°F/24°C) for 3 hours. (Alternatively, place in refrigerator to cold-ferment overnight. Let stand at room temperature for 1 hour before baking.)

6. When dough has 30 minutes left to rise, place a Dutch oven and lid in cold oven. Preheat oven to 500°F (260°C).

7. Turn out boule onto a sheet of parchment paper dusted with flour. Dust top of boule lightly with flour. Using a lame or razor blade, score top of loaf.

8. Carefully remove hot Dutch oven from oven; remove lid, and place boule, still on parchment, in Dutch oven. Cover with lid, and place back in oven.

9. Immediately reduce oven temperature to 425°F (220°C). Bake for 30 minutes. Remove lid, and bake until deep golden brown and an instant-read thermometer inserted in center registers 205°F (96°C), 10 to 15 minutes more. Immediately remove loaf from Dutch oven, and let cool completely on a wire rack.

KNOW YOUR DOUGH

OUR TOP TECHNIQUES AND TIPS TO GUIDE YOU THROUGH MIXING, PROOFING, AND SHAPING YOUR BREAD

Starting a Starter

CALL IT THE MOTHER, THE CULTURE, THE STARTER, OR YOUR OWN PET NAME—THIS IS THE CORNERSTONE OF ALL SOURDOUGH BREAD

Tools & Ingredients

Clear Glass Jar or Container: The starter will live—literally—in this container, so choose a high-quality glass container with plenty of room to grow. To track the rise and fall of the starter, place a rubber band around the glass jar at the original sourdough starter line on day one.

Digital Scale: This is essential for calculating the proper amount of each ingredient to add or discard.

Flour: We use a 50/50 blend of bread flour and whole wheat flour.

Water: Distilled or purified water, but depending on the quality of your local water, tap is fine, too.

Terms to Know

Hydration Level: This describes how much water is in a recipe in relation to flour. Our starter has a 100% hydration level, which means that there are equal parts water to flour (1:1 ratio).

Fermentation: The starter is basically flour and water that have gone through the process of fermentation, during which time the good bacteria and wild yeast present in the air and the flour are left to go through respiration. The mixture will begin to release carbon dioxide and ethanol—a sign of naturally forming yeast working some magic.

Feeding: After the first two-day rest for your sourdough starter, every day you'll discard half (180 grams the first time) of the mixture and then replenish with the same amount of water and of flour mixture (180 grams each the first time). This is called feeding your starter. We use a 1:1:1 feeding ratio, meaning whatever is left of your starter after discarding (say, 100 grams) must be replenished by equal parts water (100 grams) and flour mixture (100 grams). Feed at the same time each day.

Leaven: A blend of water, flour, and sourdough starter, this mixture is sweeter and milder than pure sourdough starter.

How to Start Your Sourdough Starter

Three ingredients, two weeks, one formula: this is how you make a starter.

DAY 1 | MIX: 180 grams room temperature water (around 75°F/24°C), 90 grams bread flour, and 90 grams whole wheat flour

REST: 48 to 72 hours at room temperature, loosely covered with lid or towel

DAY 3 | DISCARD: 180 grams (half) starter mixture

ADD: 180 grams room temperature water, 90 grams bread flour, and 90 grams whole wheat flour

REST: 24 hours at room temperature, loosely covered with lid or towel

NEXT 2 WEEKS | REPEAT: Every 24 hours, repeat process from day 3 (discarding half and replenishing with the 1:1 ratio) for 2 weeks, or until sourdough starter shows consistent activity and rises and falls.

Day 1: Once mixing together water and flour, the starter should have a thick, paste-like consistency. Now you'll let it rest for a full 48 to 72 hours.

Day 3: After two to three days of rest, there should be some activity (namely, bubbles of carbon dioxide and a faint sour, tangy smell). There should be a slightly discolored skin on the surface of your starter. Remove the skin and begin discarding and feeding once a day.

Day 5: At this point, the sourdough culture should be showing significant activity, with plenty of good bacteria creating a noticeable sour smell and plenty of air pockets. In two weeks, it'll begin to rise and fall on a regular basis—this is considered routine behavior and is a mark of a robust, healthy starter.

Sourdough Starter Troubleshooting

Common sourdough starter problems and how to solve them

The Problem: A pungent liquid has accumulated on top of your starter.

The Solution: Feed it! This liquid at the top of your starter is called "hooch," the alcoholic byproduct of wild yeast fermenting. It will give off a pungent smell, like rubbing alcohol or paint varnish, and can take on a color, from black to gray to brown. No matter how off-putting it looks, know that your starter has not gone bad. It's just ready for more-regular feeding. First, pour off the hooch on top. Then do regular feedings every 12 hours for the next few days and it'll return to normal, with regular bubbly activity.

The Problem: You'd like to take a break from sourdough baking but don't want to lose your hard-won starter.

The Solution: Dry it! Thinly spread your starter out on a baking sheet lined with a silicone baking mat or parchment paper, and leave it in the oven with just the light on. Over the next day, it'll dry out. Once thoroughly dried out, it should easily come off the baking mat or parchment, and you can then break it into chips. Store the sourdough chips in an airtight container. When you're ready to use it again, take 1 ounce of the sourdough chips and rehydrate with 1 ounce of water, stirring occasionally over the next 3 hours, until the chips have dissolved. Once chips are dissolved, stir 1 ounce of flour into the mix. Feed it over the next few days, and it'll become active again.

The Problem: You've got an active starter but want to keep it small.

The Solution: By all means, keep it small. Once you get your starter active, you can scale it down to 1 tablespoon, feeding it with 1 tablespoon flour and 1 tablespoon water and discarding all but 1 tablespoon of starter each time. This will still give you an active starter to create leaven with while still keeping it small and low-maintenance.

Sourdough Starter Deal Breakers

There are a couple things that will kill or spoil your starter and require you to start over from scratch. Here's the deal (breakers).

Deal Breaker 1: Heat

Cold won't hurt your sourdough starter too much—it'll just make it sluggish in activity. It's perfectly safe to store your starter in the refrigerator, taking it out once a week for feeding. In fact, starter has even been frozen and revived. But heat is a different matter. Yeast dies at 140°F (60°C), and your sourdough starter is even more sensitive than that. If you sit your starter in blazing sunshine in an unairconditioned spot, it may die. Keep your starter at room temperature (around 75°F/24°C) for the best results.

Deal Breaker 2: Mold

Mold is usually the sign of severe neglect, like not feeding your starter for a long time and leaving it in unideal conditions. Left to languish, your starter will develop mold or other bad bacteria. The truly dangerous mold is pink or orange in color. A happy starter, well-fed and kept at room temperature, can fight off this bad bacteria. But if you've neglected it for a while and it shows signs of this mold, you must discard it and start again.

Leave It to Leaven

The leaven is the final destination for your nurtured sourdough starter. Mix 80 grams water and 80 grams bread/whole wheat flour mixture with 1 tablespoon starter, and let it stand, loosely covered, overnight. It should have a milkier, thicker appearance than regular starter and a sweeter aroma. The leaven ensures that you have all the strength of the active bacteria without the acerbic sourness that is signature to the starter.

SHAPE YOUR BOULE

USE GENTLE TUCKS, FOLDS, AND ROLLS TO HELP YOU SHAPE THE DOMED LOAF

Step 1: Place your dough on a lightly floured surface. You don't want it to be too heavily floured; it'll make your bread dense. Press dough flat. Grab bottom edge, and gently stretch amd fold bottom third over to center.

Step 2: Stretch right side out, and fold right third over to center; repeat with left side. Press dough folds in gently as you go, being careful not to overwork the dough. Any excess handling will just make your bread tougher.

Step 3: Finish by folding top third over previous folds. Roll loaf away from you, so that the folds are on the bottom. Lightly coat your hands in flour before moving onto the next step; this will keep your dough from sticking to your hands.

Step 4: Using both hands, cup dough and pull it toward you to seal. Turn dough 90 degrees, and pull again until a tight, smooth boule forms. Place in a banneton seam side up for final proof.

THE DUTCH OVEN, FROM PREHEAT TO BAKING

YOU'VE FORMED AND SHAPED YOUR DOUGH. NOW, DISCOVER THE RIGHT WAY TO BAKE IT IN YOUR MVP: THE DUTCH OVEN.

Step 1: Start with a hot Dutch oven.
How: Thirty minutes before your boule finishes its final proof, place your Dutch oven in a cold oven, and preheat oven to 500°F (260°C).
Why: The revolutionary power of the Dutch oven lies in its ability to create a high-heat environment that forces the bread to rapidly release its gases into an intense wave of steam, a process known as oven spring. Don't let it sit in the oven past 30 minutes, or the Dutch oven will scorch the bottom of your loaf.

Step 2: Place your dough in the preheated Dutch oven.
How: You can quickly drop your dough into the Dutch oven by hand or, for the accident-prone, use a parchment paper sling to slide it in.
Why: You're about to seal your dough in this hot Dutch oven—but why? The lid traps the steam in with the bread, hydrating the dough, effectively conducting heat and helping it gain extra height. The steam also interacts with the starches on the bread's surface, creating a glossy crust.

Step 3: Score your dough.
How: Using a sharp blade, make a long slice through your dough ¼ to ½ inch deep. (See How to Score below.)
Why: During the process of oven spring, rapid growth in your bread is powered by active gases rushing up and toward the weak spots in the dough. By creating your own "weak spot" through scoring, you're channeling the gases to push in your chosen direction instead of producing an irregularly bubbled top.

Step 4: Drop the oven temperature.
How: Slide your Dutch oven back in the oven, and lower the temperature from 500°F (260°C) to 450°F (230°C).
Why: You needed that first blast of intense heat to get your Dutch oven as hot as possible for that gift of oven spring. Mission accomplished. Now, you need to cut the temperature down so you don't burn your bread.

Step 5: Remove the lid two-thirds into baking.
How: About 30 minutes into baking, remove the hot lid from the Dutch oven.
Why: We want dark-crusted loaves, and without direct exposure to heat, you'll get a pale loaf. Remove the lid to allow the crust to color.

Step 6: Let your bread cool completely.
How: Remove your bread from the Dutch oven to let cool completely on a wire rack, at least 30 minutes.
Why: A full cooldown rewards the bread baker with better taste and texture. This has to do with starch retrograde, where water continues to evaporate from the loaf, firming up the crumb and creating its pleasantly chewy texture.

How to Score

Learn how to create crisp imprints on your loaf with a few bold slashes

Tools:
You'll need an exquisitely sharp blade, like a knife, razor blade, or lame (pronounced *lahm*). We prefer the lame because you can replace the disposable blade as it dulls and the handle gives you the best ease of movement and feels like an artist's stylus.

Method:
Mom always told you, "Confidence is key," and she was right (again). Decisive, shallow (¼- to ½-inch-deep) strokes with the blade ensure that the slits in the dough don't appear jagged or irregular. Hesitate while slicing, and the dough will cling to the blade and begin to tear into an uneven gash.

Design:
An expertly scored loaf offers home bakers a chance to add their unique signature. It's that final touch of sophistication in an otherwise rustic exercise. Start with some of the basic scoring patterns we've illustrated below to begin crafting your own artistic loaf.

TESTING FOR PROPER GLUTEN DEVELOPMENT

THERE ARE A NUMBER OF WAYS TO TEST YOUR ENRICHED DOUGH TO SEE IF IT HAS BEEN PROPERLY KNEADED. WE TEACH YOU HOW TO USE YOUR SENSES (SIGHT, SOUND, AND TOUCH) TO TELL IF IT'S READY.

The Sound Test: Don't just use your eyes! The sound of the dough will also indicate its gluten development. The dough will slap or knock against the sides of the bowl as a sign that the dough is close to being properly kneaded.

The Windowpane Test: Pinch or cut—but don't tear, because this damages the gluten strands—a small, golf ball-size piece of dough. Then gently and slowly pull and rotate the dough out from the center. If the dough is ready, you will be able to stretch it until it's thin and translucent. If it fails to hold during the stretch, give your dough another minute of work and then test again. If it is too hard to stretch, it's been overmixed. (Read on for how to check for overproofed dough using the Finger Dent Test.)

TESTING FOR PROOFING

LIKE TESTING FOR GLUTEN DEVELOPMENT, CHECKING FOR PROPER FERMENTATION OF YOUR DOUGH CAN BE ACHIEVED WITH A COUPLE OF TESTS. HERE ARE TWO FOOLPROOF WAYS TO KNOW IF YOU'VE EXPERTLY FERMENTED YOUR DOUGH.

Doubled in Size: First, shape the dough into a smooth round before placing into bowl; it'll be easier to tell when the dough has doubled in size and it's a good way to make sure the dough has been evenly kneaded in the mixer. It's best to use a straight-sided container like a tall-sided bowl. Measure the height of the dough, double it and mark it with a piece of tape to know when the dough is doubled in size.

The Finger Dent Test: After your dough has rested for 40 minutes to 1 hour, gently press your finger about ½ inch into the surface. If your dough has properly fermented, you should be able to watch the dough spring back slightly but still show an indentation. If the dent disappears, the dough is underproofed and needs more time. If the indentation stays completely, you've overproofed the dough. (See Expert Tip on Overmixing and Overproofing for more information.) Apply this method for the rise right before the shaping to ensure your dough has the perfect flavor and texture.

Expert Tip on Overmixing And Overproofing

If you overmix or overproof the dough, don't throw it away or give up! Make a note so you remember for next time. It takes practice! You can still use the dough; just be prepared for it to be harder to work with. Overmixed dough will be harder to roll out, and overproofed dough will be denser after baking.

SHAPE AND BAKE SWEET ROLLS

YOU'VE MIXED, KNEADED, AND PROOFED YOUR DOUGH. HERE'S HOW TO TRANSFORM IT INTO SWEET ROLLS. SEE OUR ALMOND CREAM ROLL RECIPE ON PAGE 63.

Step 1: Punch down the dough to remove excess air. Then, let it stand for 5 minutes, allowing the gluten to relax. These steps make it easier to shape and roll out.

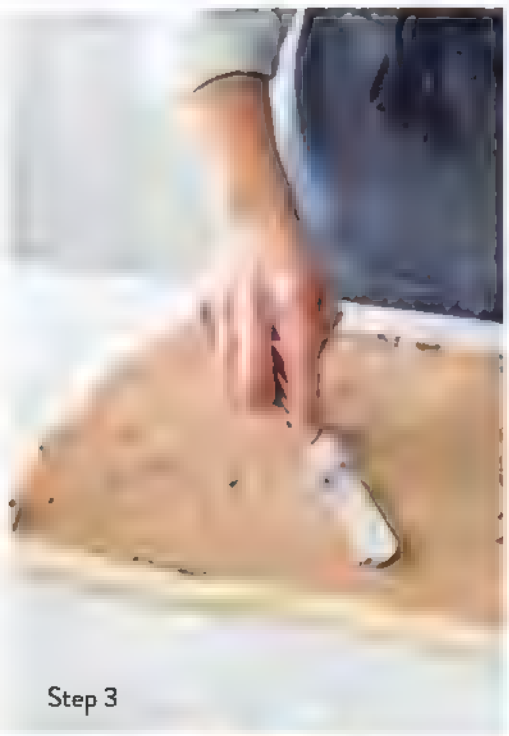
Step 2: When rolling out the dough, preshape it into a rectangle and then roll out into a larger rectangle, rolling from the center to the corners to keep your corners sharp. Use your hands and eyes to look for even thickness throughout the dough. Use a ruler to check your dimensions.

Step 3: When spreading the filling onto the dough, leave a ½-inch border on one long side. When you roll up the dough into a tight spiral, this border will allow the dough to form an airtight seal.

Step 4: We use a ruler to score (or mark) the dough at 1½-inch intervals so we can make even cuts. We use a sharp serrated knife for cutting because its jagged edges more easily cut through the roll without pushing out the filling. Always cut using a knife dipped in flour. Place your flour on the counter so you can easily place your knife in it as needed. As you cut, don't press down too hard. Instead, let the blade do the work so you don't smush the dough.

Step 1

Step 2


Step 3

Step 4

Step 5

Step 6

Step 7

Step 5: Once the dough is cut, take the end seam of each roll, tuck it in under the roll, and press the roll, tucked-end down, on the prepared pan. This adds height to the roll and can help the center pop up into a scroll.

Step 6: When placing the rolls on the pan, leave enough space for them to proof. Conduct the Finger Dent Test in an inconspicuous place (see Testing for Proofing on page 108) to check for proper proofing.

Step 7: Before baking, we brush the dough with egg wash to add color and shine to the final product. Egg wash can be made with whole eggs, yolks, or whites and is thinned out with water or milk. You can also brush the dough with whole milk or butter—the fat will help it brown, but it will not be as shiny.

SHAPE AND BAKE CLOVER ROLLS

LEARN TO FORM YOUR DOUGH INTO PERFECT CLOVER ROLLS. SEE OUR GARLIC HERB CLOVER ROLLS ON PAGE 91.

Punch down the dough to remove excess air. This makes the dough easier to shape. Then, let it stand for 5 minutes, allowing the gluten to relax. This step also makes it easier to shape and roll out.

When shaping your dough into 12 equal portions, make sure to use a bench scraper (you don't want to tear the dough) and a scale (you want consistency and uniformity).

Divide the dough gently, quickly, and as accurately as you can. Weigh dough on a scale to get the total weight. Divide by 12 and that is your weight for each portion.

As you cut into 12 portions, keep the dough covered so it does not dry out. Roll the large portion into a log to cut into equal thirds.

Hold dough in one hand using thumb and forefinger and use other hand to pull down and pinch dough. Rotate 90 degrees, and keep pulling and pinching until the top is smooth and tight.

Alternatively, use palm to press down on dough to remove any air pockets; rotate hand until it starts to form a ball and then turn hand and make a "C" shape. Keep dough under your palm, and continue rotating your hand and applying pressure in the same direction until the dough becomes a smooth, tight ball.

Place 3 dough balls, seam side down, in each muffin cup. (It is OK to have to smush them slightly to make them fit.)

Allow dough to proof. Conduct the Finger Dent Test. (See Testing for Proofing on page 110.)

Here, we brush with with an herbaceous and salty butter mixture to add flavor and help the cheese stick to the dough.

RECIPE INDEX

QUICK BREADS

Black Cocoa Banana Bread **25**
Blueberry Muffin Loaf **40**
Buttermilk Biscuits **41**
Caramelized Banana Bread **28**
Carrot Cake Scones **24**
Cheddar-Pecan Loaf **13**
Cinnamon Jam Loaf **32**
Date and Pecan Scones **36**
Gruyère Prosciutto Scones **37**
Hazelnut-Banana Sour Cream Muffins **20**
Hummingbird Loaf **21**
Nutella Banana Bread **29**
Peanut Butter and Jelly Muffins **17**
Stone Fruit Yogurt Bread **12**
Strawberry-Pecan Scones **16**
Triple-Vanilla Scones with Cinnamon Sugar Filling **33**

YEAST BREADS

Almond Cream Rolls **63**
Basic Bagels **90**
Birthday Brioche Buns **67**
Brioche Burger Buns **79**
Cheddar Jalapeño Sourdough Boule **102**
Cherry-Almond Sweet Rolls **66**
Cherry Walnut Dutch Oven Bread **70**
Cinnamon Roll Dough **54**
Classic Cinnamon Rolls **54**
Classic Dutch Oven Bread **70**
Conchas **47**
Crescent Rolls **86**
Do-It-All Dough **63, 75**
Dried Herb Ciabatta **87**
Garlic Herb Clover Rolls **75**
Herbed Pain d'Épi **98**
Lady Grey Chelsea Buns **55**
Milk Bread **91**
Pretzel Buns **82**
Shortcut Sourdough Boule **95**
Sourdough Boule **102**
Strawberry Poppy Seed Buns **51**
Tomato Sourdough Focaccia **99**
Traditional English Muffins **83**

PULL-APART

Four-Cheese Pull-Apart Milk Bread **94**

TWISTED BREAD

Blueberry-Lemon Cream Cheese Bread **62**
Blueberry Mascarpone Babka with Lemon Curd Glaze **46**
Braided Black Cocoa and Peanut Butter Brioche **59**
French Onion Bread **74**
Strawberry Brioche with Pearl Sugar **50**
Summer Herb Dinner Rolls **71**
Triple-Vanilla Cream Cheese Braid **58**

FILLINGS, GLAZES, AND TOPPINGS

Almond Cream Cheese Glaze **63**
Cream Cheese Glaze **62**
Crème Fraîche Icing **24**
Chocolate Hazelnut Streusel **29**
Egg Streusel Topping Three Ways **47**
Hazelnut Streusel **20**
Lemon Curd Glaze **46**
Maple Glaze **36**
Mascarpone Filling **46**
Nut Streusel **32**
Pastry Cream **67**
Pecan-Oat Streusel **21**
Strawberry Jam Filling **50**
Strawberry Cream Cheese Frosting **51**
Sugar Glaze **32**
Sugar Icing **67**
Tea Jelly Filling **55**
Vanilla Cream Cheese Filling **58**
Vanilla Bean Glaze **16**
Vanilla Glaze **21**
Vanilla Glaze **58**
White Chocolate Ganache **12**

MISCELLANEOUS

Caramelized Banana **28**
Caramelized Onions **74**
Lady Grey Tea Jelly **55**
Lemon Curd **46**
Poolish **87**
Strawberry Cardamom Sugar **51**
Strawberry Cream Cheese **51**
Tangzhong **91, 94**

on the cover

Chedder Jalapeño Sourdough Boule, page 102

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